

Creamy Roasted Mushroom Soup

1 pound Portobello mushrooms, stemmed, dark gills removed, caps cut into 3/4-inch pieces

1/2 pound shiitake mushrooms, stemmed, caps cut into 3/4-inch pieces

6 tablespoons olive oil

28 oz vegetable broth (I use Better Than Bouillon)

1 1/2 tablespoons butter

1 lg onion, chopped

3 garlic cloves, minced

1/4 cup plus 2 tablespoons Madeira

3 tablespoons all-purpose flour

1 cup whipping cream

3/4 teaspoon chopped fresh thyme

Preheat oven to 400°F. Line 2 large baking sheets with foil. Divide mushrooms between prepared baking sheets. Drizzle mushrooms on each sheet with 3 tablespoons oil. Sprinkle generously with salt and pepper; toss to coat. Cover with foil. Bake mushrooms 30 minutes. Uncover and continue baking until mushrooms are tender and still moist, about 15 minutes longer. Cool slightly. Reserve 1/3 of the mushrooms and set aside.

Melt butter in heavy large pot over medium-high heat. Add onion and garlic and sauté until onion is tender, about 8 minutes. Add Madeira and simmer until almost all of liquid evaporates, about 2 minutes. Add flour; stir 2 minutes. Add the cream and thyme and whisk until flour is incorporated. Add 2/3rds roasted mushrooms and puree mixture until smooth in blender. Return to pot and stir in remaining mushroom pieces. Season soup to taste with salt and pepper. (Can be made 1 day ahead. Cool slightly, then cover and refrigerate. Bring to simmer before serving, thinning with additional broth if necessary.)

Enjoy!