

## **Fallen Oak Farm Mushroom Soup**

(Makes 4 servings)

### **Ingredients:**

6 tbsp Butter  
1 small Onion, thinly sliced  
12 oz Blue Oyster & Lion's Mane Mushrooms from Fallen Oak Mushroom Farm  
4 cups light Chicken stock or broth  
1 sprig of flat Parsley  
Salt and Pepper  
Freshly ground black Pepper  
2 oz good-quality Sherry

### **Directions:**

Clean mushrooms discarding any hard parts.  
Take the ten best looking ones aside.  
Roughly chop the rest.  
In the medium saucepan, melt 1/3 of the butter over medium heat and add the onions.  
Cook until the onion is soft and translucent, then add the chopped mushrooms and the remaining butter.  
Let the mixture sweat for about 8 minutes, taking care that the onion doesn't take on any brown color.  
Stir in the chicken stock and the parsley and bring to a boil.  
Immediately reduce the heat and simmer for about an hour.