

## **SHIITAKE MUSHROOM TOMATO BISQUE**

### **Ingredients:**

- 1 - ½ cup sliced leek or chopped onion.
- 1 - ½ cup sliced celery (3 stalks)
- 6 - cloves garlic, minced
- 6 - tbsp butter
- 3½ - cups sliced fresh shiitake mushrooms (sauté ½ up for garnish)
- 3 - 14.5-ounce cans diced tomatoes, undrained
- 3 - 14-ounce cans chicken broth
- 1 ½ - cups whipping cream
- 1 ½ - tsp dried dill weed
- Ground pepper to taste

### **Preparation:**

In a large saucepan cook and stir leek, celery, and garlic in hot butter until tender.

Add mushrooms cook and stir about 5 minutes more or until mushrooms are tender.

Stir in un-drained tomatoes, broth, whipping cream, dill weed, and pepper.

Bring to boiling; reduce heat. Simmer, covered for 30 minutes.

Let soup cool slightly, use immersion blender and blend until smooth.

Reheat soup until heated through.

Top each bowl with sautéed mushrooms and serve.