



Everything Herbal

by Cheryl Jabz

Creamy Sage Mushroom Soup



*Rich mushrooms
and aromatic sage
create a comforting
soup ideal for
cool evenings.*

INGREDIENTS

- 2 tbsp butter
- 1 lb mushrooms, sliced
- 1 onion, diced
- 1 tbsp fresh sage
- 4 cups vegetable broth
- 1/2 cup cream
- Salt and pepper to taste

INSTRUCTIONS

1. Sauté mushrooms and onion in butter.
2. Add sage and cook 1 minute.
3. Add broth and simmer 20 minutes.
4. Blend partially if desired.
5. Stir in cream and seasonings.

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