

Sherry /Mushroom & Ginger Soup

8 oz mushrooms cleaned and sliced
2 medium shallots diced fine
½ cup dry sherry
1/3 cup olive oil
1/3 cup flour
1 can of evaporated milk
1 cup whole milk
1 cup of celery diced fine
3 sprigs of thyme with stem removed
2 tablespoons butter
1 tsp of fresh grated ginger
Parsley for Garnish

In a saucepan heat the olive oil until shimmering, add the diced shallot, celery, butter and mushrooms. Sauté until shallots and celery are translucent, about 5 minutes. Add the flour and stir well. Cook for another five minutes to get the raw taste of the flour out. Add the sherry and the ginger and simmer until most of the liquid has been absorbed by the mushrooms. Add the evaporated milk and the whole milk and stir well. Add the thyme and simmer for twenty minutes. If you add the thyme early it loses its flavor. Season with salt and pepper to taste. If the soup is too thick, thin with water. Garnish with fresh parsley (remove the stems)