



Hungarian Mushroom Soup

Serves 6

Time: 00:45

Credit: Bellyfull

Ingredients

4 tablespoons unsalted butter
2 cups diced onions
1 pound fresh button mushrooms , sliced (reserve and sauté 1 cup for garnish)
2 teaspoons dried dill weed
1 tablespoon Hungarian sweet paprika
1 tablespoon low-sodium soy sauce
2 cups vegetable broth
2 tablespoons cornstarch
1 cup whole milk
1/2 cup sour cream
2 teaspoons lemon juice
1/4 cup chopped parsley
1 teaspoon salt
1/4 teaspoon ground black pepper
pinch of cayenne pepper
Garnish: sautéed sliced mushrooms, fresh chopped parsley, dollop of sour cream
Popovers or sliced dutch oven bread, for serving, optional

Directions

Melt butter over medium heat in a 5 quart dutch oven or heavy bottomed pot. Add onions and sauté for 3 to 4 minutes until softened and translucent. Add in the mushrooms and cook 5 minutes.

Stir in the dill, paprika, soy sauce, and vegetable broth. Reduce heat to medium-low and very gently simmer, covered, for 15 minutes.

In a small bowl, whisk together the corn starch and milk until completely blended; stir mixture into the soup until incorporated. Place the cover back on the pot and gently simmer, stirring occasionally, for another 10 or so minutes.

Stir in the sour cream, lemon juice, parsley, salt, pepper, and a pinch of cayenne.

Cook for another 3 minutes or so over low heat until warmed through (do not allow it to boil.)

Serve in bowls and garnish with sautéed mushrooms, a dollop of sour cream, and additional parsley. Enjoy with some crusty bread on the side.

Notes

Do not boil. You want to keep this soup at a gentle simmer throughout the cooking process but especially after adding the sour cream. Bringing it to a boil could cause it to curdle.

Use Hungarian Paprika. If you want the full flavor of this soup, Hungarian Paprika is a must. Regular paprika does not compare when it comes to the depth of flavor in paprika imported from Hungary. If you can't find any at your local store, you can get Hungarian Paprika online. For this recipe, I used Hungarian sweet paprika, which has a sweet and mild flavor. If you want a little more kick to your soup, you can use Hungarian Half Sharp Paprika, which is a bit spicier. Avoid Spanish paprika.