

# Alpine Mushroom Soup

A recipe from MFK Fisher's *With BOLD Knife and Fork*.

## Ingredients

½ lb	mushrooms
2 cups	chicken stock
2 cups	milk
5 tbsp	butter
5 tbsp	flour
¼ cup	dry white wine, or
3 tbs	dry sherry

## Method

Simmer the chopped mushrooms in the stock and milk for 20 minutes. Rub through course sieve (I prefer to skip this step) Melt the butter and blend in the flour. Add the liquid mixture slowly and cook over low heat, stirring constantly until thick. Season.

Just before serving add wine or sherry.