

# Bob's Mushroom Bisque

## Ingredients

1 pound (about 6 cups) assorted fresh mushrooms cleaned & sliced  
2 to 4 tablespoons unsalted butter  
2 quarts chicken stock (see my home made chicken stock recipe)  
1 bay leaf  
1 large garlic clove finely diced  
¼ + cup dry sherry  
¼ + cup Madeira wine (Blandy's Rainwater medium dry recommended)  
1 quart heavy cream  
Salt & fresh ground pepper to season  
Fresh parsley, chopped, for garnish (optional)

## Process

Melt the butter in a heavy or cast iron pan over medium heat; add the mushrooms and sauté for 5 minutes or so until they are nicely cooked and a tiny bit browned. Remove from the heat and set aside to cool.

Save out about 3 or 4 tablespoons of sliced sautéed mushrooms and then transfer the remaining mushrooms to a food processor and process until finely chopped. Combine the whole sliced and processed mushrooms and reserve them for later inclusion.

In a large stockpot, combine the stock, bay leaf, and garlic. Bring to a boil over high heat until the mixture is reduced by half, about 45 minutes. Add the sherry, Madeira (if you have it or substitute equal amount of sherry), and cream, remove the bay leaf, and cook for about 30 minutes or more, until the soup reduces again by half. Be careful not to scorch the soup.

Add all the mushrooms and bring the soup to a boil over medium high heat. Lower the heat and simmer for 10 minutes, until heated through. Season with salt and pepper to taste.

Serve immediately in a warmed soup tureen or divide and serve in individual warmed soup bowls. Garnish with the parsley.

Makes 4 to 6 servings.

This recipe is adapted from the Mushroom Bisque recipe page N. 95 in *The City Tavern Cookbook – Recipes from the Birthplace of American Cuisine* by Walter Staib Running Press Book Publishers ISBN978-0-7624-3417-6

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