



Creamy Roasted Mushroom Soup

2 TBSP olive oil (*we like Hojiblanca from Fustinis*)
4 fresh sprigs of thyme
kosher salt and freshly ground black pepper to taste

1 lb cremini mushrooms (aka baby bella)
3 cloves garlic, minced (divided in half)

2 TBSP unsalted butter
1/4 cup all-purpose flour
1 quart chicken stock
1/4 cup heavy whipping cream

1 large yellow onion, diced
1/2 cup dry white wine
2 bay leaves

Preheat oven to 400° F. Line a baking sheet with parchment paper.

Place whole mushrooms in a single layer onto the prepared baking sheet. Add olive oil, half of the minced garlic and 2 sprigs of the fresh thyme, stripped from the stem; season with salt and pepper to taste. Gently toss to combine.

Bake 20-30 minutes, or until browned and tender, stirring once. Let cool before coarsely chopping; set aside.

Melt butter in Dutch oven or stock pot over medium heat. Add onion and cook, stirring constantly, until golden and caramelized, about 15 minutes. Stir in remaining garlic until fragrant, cooking about a minute.

Whisk in flour until lightly browned, about a minute. Stir in wine, scraping any browned bits from the bottom of the pot.

Stir in chicken stock, bay leaves and remaining thyme (stripped from the stem); season with salt and pepper to taste. Bring to a boil, reduce heat and simmer until slightly reduced, about 15 minutes.

Stir in roasted mushroom mixture and simmer until thickened, about 10-15 minutes more. Remove from heat and stir in heavy cream.

Ladle into scooped Rustic Soup Boules before serving.

*recipe adapted from Damn Delicious

Our Rustic Soup Boules are available on Fridays during the winter months, and are available by special order with 48 hours notice any other day of the week.

We are located at 2264 M-119, Petoskey, MI 49770

Across from Spectrum Cable and at the opposite end of the parking lot from Toski Sands Market