

# THE OLYMPIA KITCHEN

Featured in *The JOLT*  
January 29, 2024



**JOLT**  
The Journal of  
Olympia, Lacey  
& Tumwater

**Recipe: Hungarian Mushroom Soup**      Serves 6-8      By Shannon Beigert

## Ingredients

- 1 medium onion, finely diced
- 2 cloves of Garlic, pressed or finely diced
- 2 Tablespoons of vegetable oil
- 2 cups of chicken or vegetable stock
- 1 pound package of fresh mushrooms, thinly sliced
- 1 cup of whole milk or half-and-half
- 3 Tablespoons of flour
- 1 teaspoon of Dill spice
- 1 Tablespoon of Paprika
- 1/4 teaspoon of Black pepper

## Directions

Place the oil in a large cooking pot on the stove, on medium heat. Add the chopped onions, then as the onions begin to cook, add the garlic. Once the onions and garlic have softened and become aromatic, place the sliced mushrooms in the pot to cook.

After about five minutes, add the stock and the spices, bringing the pot to a boil, and then reducing the heat to low. Meanwhile, mix the flour well into the milk or cream, and slowly incorporate it into the soup pot.

Let the soup cook for about 15 more minutes, until all ingredients are thoroughly mixed and the soup is hot and fragrant. Garnish with a dollop of sour cream and fresh parsley just before serving, if desired.

Enjoy!

Look for more recipes that make use of seasonal and locally produced ingredients every week in *The JOLT*. Suggestions? Compliments? Photos? Email [shannon@theJOLTnews.com](mailto:shannon@theJOLTnews.com)