



Photo: The Hungrygoddess.com

Autumn Mushroom Soup with Cognac

Serves 4

30 minutes or fewer

This is a rich, earthy soup—perfect for a quick dinner on a chilly night. Pulsing the mushrooms in a food processor helps cut the cooking time. Cognac complements the mushrooms delicate flavors, but if you don't have any on hand, you could substitute apple brandy or bourbon.

- 2 lb. sliced pink bottom mushrooms
- 2 Tbs. butter
- 2 large leeks, light green and white parts thinly sliced (2 cups)
- 2 cloves garlic, peeled and thinly sliced
- 1 tsp. finely chopped thyme leaves
- ¼ cup cognac
- 3 ½ cups low-sodium vegetable broth
- 1 cup almond milk
- ¼ cup chopped parsley, for sprinkling

1. Pulse mushrooms in food processor in batches, until finely chopped.

(see next page)

2. Heat butter in large pot over medium heat. Add leeks, and sprinkle with salt, if desired. Cover, and cook 5 minutes, or until leeks are softened, stirring occasionally. Increase heat to medium-high, stir in garlic and thyme, and cook 1 minute more, or until fragrant. Deglaze pan with cognac, and cook 1 minute, or until liquid has evaporated. Stir in mushrooms, cover pot, and cook 5 minutes; then uncover and cook 5 to 7 minutes more, or until most liquid has evaporated and mushrooms begin to brown.

3. Stir in broth, and bring to a simmer. Add almond milk, and purée with immersion blender until smooth. Serve hot, sprinkled with parsley.