



Sarah's Slow Cooker Mushroom Sherry Soup is an easy way to create the perfect cup of comfort. Sarah Nasello / The Forum

Slow Cooker Mushroom Sherry Soup

Serves: 8

Ingredients:

4 cups water
1 ounce dried porcini mushrooms
1 tablespoon cornstarch
1 tablespoon soy sauce (I prefer low-sodium)
1 teaspoon kosher salt, divided
 $\frac{3}{4}$ teaspoon black pepper, divided
2 tablespoons extra-virgin olive oil
4 medium shallots, thinly sliced
2 cloves garlic (about 2 teaspoons)
1 cup dry sherry
2 $\frac{1}{2}$ pounds assorted mushrooms, washed and dried, sliced $\frac{1}{4}$ -inch thick
1 tablespoon fresh thyme leaves, stems removed, or 1 $\frac{1}{2}$ teaspoons dry thyme
 $\frac{1}{3}$ cup heavy cream (optional)

Directions:

In a medium or large pot, bring 4 cups of water to a boil. Place the dried porcini mushrooms in a medium bowl and cover with 2 cups of boiling water; let stand to hydrate for 20 minutes.

Drain the porcini mushrooms in a colander placed over a bowl and reserve the liquid. Coarsely chop the mushrooms and set aside.

Bring the remaining 2 cups of water to a boil. Once boiling, add to the reserved mushroom liquid and stir in the cornstarch, soy sauce, ½ teaspoon salt and ¼ teaspoon pepper. Set aside.

Meanwhile, in a medium pan, heat the oil over medium heat until hot. Add the shallots and garlic and cook, stirring often, until the shallots are tender, about 4 to 5 minutes. Add the sherry and bring to a boil. Let boil for 1 minute then remove pan from heat.

In the bowl of a 5-quart (or larger) slow cooker, add the porcini mushrooms, shallot mixture, reserved mushroom liquid, fresh mushrooms, thyme, ½ teaspoon salt and ½ teaspoon pepper. Stir together until the liquid is evenly distributed. The mushrooms will be at or near the top of the bowl and will reduce by about half when the soup is ready.

Cover the pot and cook on high, stirring occasionally until the mushrooms are quite tender, about 3 ½ to 4 hours. Remove the cover and continue cooking until the soup thickens slightly, about 30 minutes.

Use a liquid or hand-held blender to puree 2 cups of the soup until smooth. Return the pureed soup to the slow cooker, add the cream (if using) and stir to combine. Taste and add more seasoning as desired. Serve hot with good, crusty bread.

To store: Transfer soup to an airtight container and refrigerate for up to 1 week or freeze for up to 3 months.

Published January 20, 2021, by The Forum of Fargo-Moorhead / InForum.com

"Home with the Lost Italian" is a weekly column written by Sarah Nasello featuring recipes by her husband, Tony Nasello. The couple owned Sarello's in Moorhead and lives in Fargo with their son, Giovanni. Readers can reach them at sarahnasello@gmail.com.