**Cream of Mushroom Soup**

(from Food.com, posted by sweetslady)

Ingredients:

* 8 ounces fresh mushrooms
* 2 tbsp onions, chopped
* 1-2 garlic cloves, minced
* 2 tbsp butter
* 2-3 tbsp flour
* 2 cups chicken or vegetable broth
* 1 cup light cream/milk
* 1/2 tsp salt
* 1/4 tsp pepper
* 1/4 tsp nutmeg

Instructions:

1. Cut the mushrooms into slices.
2. Melt butter in large frying pan. Add in onions, garlic, and mushrooms. Cook until onions are soft.
3. Blend in 2 T. flour and stir.
4. Add in the broth and heat until slightly thickened while stirring frequently.
5. Stir cream with additional 1 T. flour and seasonings. Add in cream to soup. Heat to thicken while stirring frequently.
6. Serve and enjoy!