

**CREAM OF MUSHROOM SOUP**

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
153 cal	14 g	5 g	8 g	22 mg	1316 mg	115 mg

**Ingredient**

MUSHROOMS,CANNED,SLICED,INCL LIQUIDS  
 ONIONS,FRESH,CHOPPED  
 BUTTER  
 FLOUR,WHEAT,GENERAL PURPOSE  
 PEPPER,BLACK,GROUND  
 CHICKEN BROTH  
 MILK,NONFAT,DRY  
 WATER,WARM

**Weight**

7-1/4 lbs  
 12-2/3 oz  
 2 lbs  
 2-1/4 lbs  
 1/8 oz  
  
 1-2/3 lbs  
 14-5/8 lbs

**Measure**

1 gal 1-1/4 qts  
 2-1/4 cup  
 1 qts  
 2 qts  
 1/3 tsp  
 4 gal  
 2 qts 3 cup  
 1 gal 3 qts

**Issue**

14-1/8 oz

**Method**

- 1 Drain and chop mushrooms. Reserve liquid for use in Step 4.
- 2 Saute onions and mushrooms in butter or margarine until onions are tender. Remove from fat. Set aside for use in Step 5.
- 3 Blend fat, flour and pepper to form a roux.
- 4 Prepare stock according to recipe using both water and reserved mushroom liquid. Gradually blend hot stock mixture into roux stirring constantly until smooth.
- 5 Add mushroom-onion mixture. Bring to a boil; reduce heat; simmer 15 minutes.
- 6 Reconstitute milk. Add to soup.
- 7 Heat to serving temperature. DO NOT BOIL. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.