

Wild Chestnut & Hen-of-the-woods soup

Compliments of Scott McDonnell

Ingredients are relative... use what you have!

1/2 quart chestnuts, boiled and peeled

1/2 quart hen-of-the-woods mushroom (or any other suitable mushroom), chopped

1/2 quart cream

1 quart chicken stock/vegetable stock

Optional: 1 large parsnip (or 2 large carrots if preferred)

fresh garlic

salt, pepper, nutmeg

score the chestnut with a knife and boil for 15 minutes, peel and place to the side

dice mushrooms and sauté with chopped garlic (to taste)

dice and cook parsnip or carrots in steam/water until tender

add mushrooms, chestnuts, diced parsnip/carrots and portion of cream or stock to blender or food processor. Reserve some diced mushroom to add whole later, if desired.

blend ingredients until smooth. ** add more cream or stock to thin the mixture as it WILL thicken

add all ingredients to soup pot, bring up to temperature and then cover and simmer until on low for 1/2 hour or so, stirring often.

Add salt, ground pepper, and a small amount of nutmeg to taste.