

Cream of Mushroom Soup

Ingredients:

1 stick (8 tbsp) unsalted butter

1 small/medium onion (diced)

7 tbsp ChoiceBatter™

6 cups milk

1 lb sliced or chopped mushrooms

1/2 lemon (juice)

Pre-cook the mushrooms until tender (microwave in a bowl for 3-4 minutes), drain liquid and set aside. In a medium sauce pan, melt butter, add the diced onion and simmer until the onion is tender but not brown. Stir in the ChoiceBatter™ and mix thoroughly. Slowly add the milk and mix well over low heat. Increase heat (medium-high) and stir constantly until thickened. Add mushrooms and lemon juice stir and serve. Serves six.