



Mushroom Soup

1 tbsp unsalted butter
2 fresh sage leaves
2 oz olive oil
1 tsp oregano
2-3 fresh porcini mushrooms, sliced
4 baby bella mushrooms, sliced **
2 celery stalks, chopped
1 large carrot, thinly sliced
2 qt vegetable stock
Salt and pepper
1 egg
Romano cheese to taste

In a large pot, heat up 1 tbsp of butter, when butter is hot and drop in sage and fry until crispy. Set sage aside on a dry paper towel.

Then add in the olive oil and oregano and reduce to a medium heat. When oil is hot, add celery, carrots, and mushrooms; sauté all together.

Add in 1 scoop of heated broth, allow the broth to be completely absorbed by the mushrooms and then add remaining broth. Let the soup simmer for 30 minutes, adding in salt and pepper for seasoning. Right before serving bring the soup back to a vicious boil and drop in the egg and cheese. Stir constantly to allow the egg to cook for another minute. Garnish with fried sage.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

