
Hungarian Mushroom Soup

Ingredients

- 4 Tbsp butter
- 1 yellow onion, chopped
- 1 lb mushrooms, sliced
- 2 tsp dried dill
- 1 Tbsp. paprika
- 1 Tbsp. soy saucepan
- 2 cups vegetable broth
- 1 cup milk
- 3 Tbsp. flour
- 1 tsp salt
- black pepper to taste
- 2 tsp lemon juice
- 1/2 cup sour cream
- 1/4 cup chopped parsley.

Directions

Melt butter in a large pot over medium-low heat. Add chopped onion and cook for five minutes. Add sliced mushrooms and cook for five more minutes. Add dill, paprika, soy sauce and broth. Reduce heat to low, cover and cook for 15 minutes.

Meanwhile, mix together the milk and flour in a small bowl. Stir it into the soup and cook, covered, for an additional 15 minutes.

Add the salt, pepper, lemon juice, sour cream and parsley. Stir until combined and cook for 3 to 5 minutes. Serve.