

Kaitlyn Baker's

## **BROWN BUTTER AUTUMN SOUP**

SERVES: 6-8



### INGREDIENTS:

6 tbsp butter

16 oz cremini (baby bella) mushrooms, sliced

1 medium yellow onion, diced

2 carrots, diced

2 celery stalks, diced

3 garlic cloves, minced

1 tsp dried thyme

½ tsp rubbed sage

¼ cup all-purpose flour

6 cups chicken broth

1 cup wild rice blend, rinsed

1 bay leaf

1 cup whole milk

1 cup heavy cream

salt and pepper to taste

### DIRECTIONS:

1. Melt the butter in a large Dutch oven over medium heat. Cook, stirring frequently, until golden brown and nutty, about 4 to 5 minutes.

2. Add the mushrooms and cook until browned, about 8 minutes. Stir in the onion, carrots, and celery and cook for 5 to 6 minutes. Add the garlic, thyme, and sage and cook for 30 seconds.

3. Sprinkle the flour over the vegetables and stir for 1 minute. Gradually whisk in the chicken broth. Add the wild rice blend and bay leaf. Bring to a boil, reduce the heat, and simmer for 35 to 40 minutes, or until the rice is tender.

4. Remove the bay leaf. Stir in the milk and heavy cream. Season with the salt and pepper to taste.

### CHEF'S NOTES:

1. Browning the butter gives the soup a rich, nutty flavor.

2. This soup reheats beautifully and tastes even better the next day.

3. Serve with crusty bread for a cozy cold weather meal.