

# Crock Pot Cream of Mushroom Soup (#2)



Get ready for fall flavors with this easy to make, robust mushroom soup!

On the cusp of summer turning into fall, I'm already getting excited about the next season of recipes. I'm not a pumpkin spice anything, but I love pulling in the flavors of butternut squash, roasted root vegetables, and hearty seasonings.

Last night, I made a cream of mushroom soup just as a way of using up leftover vegetables that were starting to age in the refrigerator. I figured I would freeze some or share with friends, but it was certainly better than throwing things out. Turns out— this soup was a nice variety to my normal [Crock Pot Cream of Mushroom Soup](#)! With just a little change up of flavors and ratios, this soup was a little more hearty and robust.

As I wrote in the first mushroom soup recipe, this doesn't need to be an exact recipe with precise measurements. Also-

using a [hand blender](#) does give this soup a lovely smooth consistency. Try it and enjoy this soup as a transition to fall!

## **Crock Pot Cream of Mushroom Soup**

**Prep Time: 10 minutes**

**Cook Time: 6 hours**

**Serves: 8-10 people**

1 lb fresh mushrooms (button, portobello or shiitake or a combination!)

4 stalks celery, cleaned and diced

1 large parsnip, peeled and diced

1/2 c. [caramelized onions](#)

3 cloves garlic

4 c. broth (chicken or vegetable)

1/2 teaspoon EACH: celery seed, salt, dried dill weed, black pepper

1 t. dried parsley

2 c. cold milk

2 T. corn starch

Put all ingredients EXCEPT milk and corn starch into crock pot and stir. Cook on high for 5 hours. Puree with hand blender. Dissolve corn starch into cold milk and add to crock pot and stir. Heat 1 additional hour on high and then serve.

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# Crock Pot Cream of Mushroom Soup



Try different varieties of mushrooms in your soup to enhance the flavor!

Did you have a great weekend? Yeah, I met a real fungi.

Haha, fungi humor still cracks me up. Get it? Get it? Fun-guy?! Bwahhh ha ha ha. This recipe calls for at least three different kinds of mushrooms because I love the variety of texture. If you don't like mushrooms, don't make this recipe, make a different soup like [Crock Pot Creamy Tomato Soup](#) or [Crock Pot Cream of Celery and Leek Soup](#). This mushroom soup is earthy and pungent in all the right ways.

You can get mushrooms all year round, but I suggest you try different varieties each time you make this. For example.. your standard button mushroom is a great basic, but play around

with oysters, enochi, portabello, or bunapi. No, those are not made up words, they are varieties of mushrooms!

This recipe requires very little measuring, which might make some of you uncomfortable. But, rest assured, that you would have to work so very hard to mess this up. Don't over season the soup- it's better to add a little salt and pepper at the end instead of at the beginning.

I like my mushroom soup to be smooth and creamy so I use [a hand blender](#). If you like a more chunky soup, then try pulling 2 cups of the soup out and pureeing that, then add it back in. The soup will still feel smooth, but will retain the majority of chunks for bigger texture.

Try adding in other veggies for a more full flavor, if the mushroom intensity is too much for you. You can add chopped celery, green onions, chopped carrots, a can of green chiles or even some corn to adapt the flavor. I am making a simple version of this soup, but feel free to add more fun to your fungi as you experiment.

## Crock Pot Cream of Mushroom Soup

Serves 6-8

4 cups mushrooms, cleaned, stems discarded, and caps cut into bite-sized pieces

32 oz. vegetable broth

2 cloves garlic, minced

4 sprigs fresh thyme (just the leaves)

1/4 sweet onion

2 cups milk

2 T. corn starch

Add all of the ingredients into the crock pot EXCEPT the milk and corn starch. Cook on low for 3-4 hours. With one hour left to cook, dissolve corn starch in the milk and then stir into the soup. Puree the soup using [a hand blender](#) until texture is smooth. The soup should thicken in the last hour and then a bit more once served. Add salt and pepper as needed once cooking is complete.