



JJ's Rustic Mushroom Soup

Our winemaker, JJ Dowell, shares one of her favorite holiday recipes.

INGREDIENTS

- 5 oz shitake mushrooms
- 5 oz chantarelle mushrooms
- 5 oz cremini mushrooms
- 5 oz Portobello mushrooms
- 1 leek (white portion only), finely chopped
- 2 shallots, minced
- Sprig of Thyme
- Casava flour
- 1 cup white wine
- 1 cup half and half
- 1 cup heavy cream
- ½ cup flat leaf parsley

INSTRUCTIONS

1. Wipe the mushrooms, but DON'T clean them.
2. Remove the stems and chop into small pieces.
3. Cut the mushroom caps into bite-sized pieces.
4. In a stockpot, heat olive oil and add shallots, mushroom stems and salt and pepper. Sauté for 15 minutes until tender and translucent.
5. Add 6 cups of chicken stock, simmer for 30 minutes, then strain off 4 ½ cups of broth and set aside.
6. While simmering the stock, sauté leeks in butter for 15 minutes, then add the bite-sized mushroom caps and more butter for 10 minutes until lightly browned.
7. Add ¼ cup Casava flour to the mushrooms and sauté for another 1-2 minutes.
8. Add 1 cup Valley of the Moon Pinot Grigio Viognier and the mushroom stock.
9. Plus, half and half, heavy cream and fresh parsley.
10. Bring to a boil then simmer for 15 minutes, adding salt and pepper to taste.