



The Micheff Sisters

“Soup and Crackers” 7/20/16

Creamy Potato Mushroom Soup

Ingredients:

1 cup water
1 medium onion, diced
1 cup celery, diced
½ tsp. celery salt
1 tsp. parsley
1 ½ tsp. sea salt
1 tsp. Better than Bouillon No-Chicken Base
4 cups potatoes, peeled and diced
2 cups unsweetened almond milk
¼ cup Tofutti Better than Sour Cream
1 tbsp. soy margarine
½ tsp. salt
1 12-ounce package sliced white mushrooms

Slurry

2 tbsp. cornstarch
2 tbsp. cold unsweetened almond milk

Directions:

Add water, onion, celery, celery salt, and sea salt to a stock pot and simmer on medium until celery is tender. Add diced potatoes and simmer until potatoes are tender, approximately 15-20 minutes. Add almond milk and heat until bubbly.

Mix cornstarch and cold almond milk to make a slurry. While stirring, add slurry to stock pot and cook until thickened. Add Tofutti Better than Sour Cream and stir until combined.

In a skillet, melt the margarine over medium-high heat. Add mushrooms and salt and sauté until tender and golden brown. Add to soup and heat thoroughly.

Yield: 8 cups
Brenda Walsh

