



Total Time
NOT AVAILABLE


Serving & Size
1 CUP (8 OZ LADLE)

Difficulty
MEDIUM

Yields
18

Light creamy soup made with mushrooms and herbs made, Campbell's® Signature Low Sodium Vegetarian Vegetable Culinary Foundation. This soup has rich flavor with less than 200 mg sodium per serving.

Nutrition Facts	
Serving Size	1 CUP (8 OZ LADLE)
Amount Per Serving	
Calories 104	
	% Daily Value
Total Fat 2.4g	4%
Saturated Fat 0.4g	2%
Cholesterol 2mg	1%
Sodium 196mg	8%
Total Carbohydrate 14.4g	5%
Dietary Fiber 1.2g	5%
Protein 3.9g	8%
Vitamin A 4%	Vitamin C 5%
Calcium 4%	Iron 2%

INGREDIENTS	WEIGHT	MEASURE
dried morel mushrooms	1 oz.	1 cups
water, boiling		2 cups
olive and vegetable oil blend		2 tbsp.
onion, chopped	17 oz.	3 cups
garlic, peeled, minced	1 oz.	1/4 cups
dry sherry		1 cups
wild mushrooms, chopped	40 oz.	1 gallons
fresh thyme leaves		2 tbsp.
all-purpose flour	5 oz.	1 cups
water		3 qt.
 Campbell's® Signature Low Sodium Vegetarian Vegetable Culinary Foundation	2 lb.	
reduced fat (2%) milk		2 cups
kosher salt		1/2 tsp.
black pepper, ground		1 tsp.
white wine		1/4 cups



INSTRUCTIONS

1. Mix dry mushrooms and boiling water in a boil and let stand until softened. Using a skimmer, remove softened mushrooms and reserve. Strain remaining mushroom water through a very fine seive to remove dirt and debris. Reserve.
2. In a kettle, heat oil to sauté vegetables:
 - Add onions and sauté 4-5 minutes until slightly caramelized.
 - Stir in garlic and continue to sauté 1 minute.
3. Pour in sherry and reduce by half.
4. Add fresh mushrooms and thyme. Cook, stirring often until almost dry.
5. Add flour and cook, stirring often until smooth and thickened.
6. With a whisk, mix in water, a little at a time, until mixture is smooth and water is incorporated. Add Campbell's® Signature Low Sodium Vegetarian Vegetable Culinary Foundation and bring to a boil. Reduce heat and simmer 30-40 minutes.
7. Add milk, salt and pepper. Return to a simmer. Simmer 15 minutes.
CCP- Heat to a minimum temperature of 165°F for 15 seconds.
8. Stir in white wine.
CCP- Hold for hot service at 140°F.
9. Use an 8 oz ladle to portion each serving of soup (1 cup). Serve immediately.