

Mushroom and Blue Cheese Chowder

Ingredients:

½ cube butter (2 oz)
2 medium onions chopped finely
2 cloves garlic crushed
18 oz package Sliced Monterey Mushrooms
¼ cup flour
2 ¼ cups milk
1 1/2 cups chicken or beef stock
4 oz Shaft Blue Cheese
1/2 cup chopped fresh parsley
Salt and pepper to taste
Sour cream plus a little extra blue cheese to garnish

Preparation:

Melt butter in 11 1/2 quart pan and add onion and garlic, Stir over medium heat 4-5 minutes until onion has softened. Add the chopped mushrooms to the pan and stir for 5 minutes. Add flour and mix in well. Add milk and stock and bring to the boil, reduce heat and simmer for 15 minutes uncovered until the mixture has thickened. Stir in the crumbled blue cheese and chopped parsley. Serve with a dollop of sour cream or thick yogurt and a sprinkling of crumbled blue cheese.

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