

CREAMY MUSHROOM SOUP

with TIW LA CRESCENT



Ingredients:

4 tablespoons butter

1 cup sliced leeks

1/2 pounds sliced mushrooms

3 tbsp all purpose flour

3 cups chicken broth

1 cup Thousand Islands Winery® La Crescent

1 cup half and half

Directions:

Melt the butter in a large skillet. Add the leeks and sauté for 3-5 minutes until they are tender. Add the mushrooms until they too become tender, be careful not to overcook!

Remove 1/4 cup of the mushroom mixture to use for garnish. Add the flour and mix with the leeks and mushroom mixture and cook for 2-3 minutes. Add the chicken broth and Thousand Islands Winery® La Crescent wine and bring to a soft boil to thicken. Reduce heat and add the half and half, cooking just until warm; garnish each serving with a spoonful of the mushroom and leek mixture.



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