



# HAM & MUSHROOM SOUP

Fill up a bowl and warm your soul with the earthy, meaty flavors in this dish.

PREP TIME	COOK TIME	TOTAL TIME	SERVES
20 MIN	35 MIN	55 MIN	6 PEOPLE

## INGREDIENTS & INSTRUCTIONS

- 8 oz Frick's diced ham
- 10 oz white mushrooms, chopped
- 10 oz cremini (baby bella) mushrooms, thinly sliced
- 1 medium yellow onion, finely chopped
- 4 Tbsp. butter
- 3 Tbsp. flour
- 4 cups (32 oz) vegetable stock
- 1 cup half and half
- 3 Tbsp. white wine or sherry vinegar
- 1 Tbsp. Worcestershire sauce
- 2 Tbsp. lemon juice
- 1/3 tsp. dried thyme
- 1/4 tsp. salt
- 1/4 tsp. black pepper

### STEP 1

In a large saucepan, melt butter over medium-high heat. Add onions and sauté until softened, about 3 minutes. Then add mushrooms and cook, stirring frequently, for another 12 minutes.

### STEP 2

Add flour and stir to combine. Then add vinegar, stock, half and half, thyme, Worcestershire, salt and pepper. Bring to a simmer.

### STEP 3

Continue cooking at a simmer, stirring occasionally, for about 18 minutes, or until soup begins to thicken. Stir in the ham and simmer another couple minutes, then serve hot.