

WILD MUSHROOM SOUP

1 Can VANEE CHICKEN BROTH

1 Can CREAM OF MUSHROOM SOUP

2 Tablespoons Butter

3 Cups Button Mushrooms, sliced

1 Cup Carrots, diced

1 Cup Celery, diced

1 Cup Onions, Diced

DIRECTIONS

Saute carrots, celery, and onions for 5 minutes. Add mushrooms and continue to cook for another 5 minutes. Combine CREAM OF MUSHROOM SOUP and VANEE CHICKEN BROTH and mix well. Bring contents to a boil, reduce heat and simmer for 25 minutes. Whisk in butter, garnish and serve.

Serving Size: 8 oz.

Makes 16 servings