
Creamy Mushroom Pancetta Soup with Brandy

Adapted from *The Splendid Table*



Servings: 6

1. In a large pot over medium-high heat, melt the butter and sauté the shallots, onion and celery until soft, about 10 minutes. Add the pancetta and cook for another 5 minutes, until it's just beginning to crisp. Add the sliced mushrooms, parsley, salt, and pepper and continue to cook until the mushrooms have softened and are beginning to break down, about 15 minutes.
2. Add the chicken stock and simmer for 15 minutes. Lastly add sour cream, cream, and brandy.
3. Use a large liquid measuring cup to scoop up half the soup mixture and transfer it to a blender to puree. (Alternatively, use an immersion blender but don't completely puree the soup.) Return it to the pot and stir to combine. Have a taste and season with a little more salt and pepper if you feel it needs it.
4. Store, covered, in the refrigerator for several days. Should you want to freeze it, I suggest you don't add the sour cream until after you have thawed the soup.

3 tablespoons butter
1/4 cup shallots, peeled and finely chopped
1 medium yellow onion, peeled, minced
1/2 cup celery, finely chopped
4 ounces pancetta, finely chopped
2 pounds cremini mushrooms, finely sliced
1/2 cup parsley, finely chopped flat-leaf
1 teaspoon salt, plus more to taste
1 teaspoon pepper, plus more to taste
6 cups chicken stock
1/2 cup sour cream
1/4 cup heavy cream
2 tablespoons cognac

Yield: Yield

Per Serving (excluding unknown items): 237 Calories; 16g Fat (64.4% calories from fat); 6g Protein; 15g Carbohydrate; 2g Dietary Fiber; 38mg Cholesterol; 2609mg Sodium. Exchanges: 0 Grain(Starch); 2 Vegetable; 0 Non-Fat Milk; 3 Fat; 0 Other Carbohydrates.

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