

Mushroom Artichoke Soup

Café | Take food further.

INGREDIENTS

2-3 shallots
2-3 quarts chopped fresh mushrooms (white buttons, oyster, shitake, cremini, morels, hen of the woods)
2 artichokes
2 cans organic quartered artichoke hearts
½ cup Italian parsley (chopped)
salt & pepper to taste.

STEPS

1. In a large skillet, sauté 2-3 shallots in olive oil until softened. Add 2-3 quarts of chopped mushroom variety. Sauté until softened and liquid is released. Set aside.
2. Quarter two dense artichokes and remove chokes. Boil in four cups of salted water. When stems turn to mush, mash pieces with potato masher, strain and discard solids for a green broth with little pieces of artichoke.
3. Add the mushrooms and shallots and their liquids to strained artichoke broth. Add two cans organic quartered artichoke hearts and 1/2 cup of fresh chopped Italian parsley. Add salt and pepper to taste, and serve.



GE Café Double Oven Range

With 20,000 BTUs, the Tri-Ring burner makes short work of tasks like cooking down artichoke stems.