

## Chef from the Hood Recipes



**Chef:**

Chef Josef Keller

**Restaurant:**

Josef's Restaurant & Bar at the Hotel La Rose,  
Santa Rosa

**Recipe:**

Josef's Cream of Mushroom Soup!

**Ingredients:**

8 to 12 ounces of fresh mushrooms, sliced  
(local domestic or harvested)  
1 small onion, thinly sliced  
1/4 cup butter (1/2 stick)  
3 1/2 cups milk  
1/3 cup all-purpose flour  
mixed with 1/4 cup cold milk, (to a smooth  
paste)  
4 chicken bouillon cubes  
pinch of thyme  
salt & pepper to taste  
1/2 cup plain yogurt  
optional garnish:  
small sprigs of fresh dill

Sometimes we get so familiar with a food that's best known as coming from a can, that we never consider making it from scratch. Chef Josef Keller's Cream of Mushroom Soup is so delicious and easy to make that you'll retire your can-opener. Want to take it higher? Use locally grown mushrooms and a garnish of fresh dill and your guests will be licking their bowls! Serves four.

Melt butter in a large skillet and add mushrooms and onions, stirring occasionally until brown (about 5 minutes). Add milk, flour paste, bouillon cubes and thyme. Heat over moderate heat, stirring frequently, until the soup thickens and begins to boil. Remove from heat and season to taste with salt and pepper. Stir a little of the hot soup into the yogurt, then add the mixture back to the soup. Garnish and enjoy!