



## **Gluten Free Cream of Mushroom Soup (serves 4-6)**

With Gluten Free Rice Crackers  
**Recipe by Pat Brown**

2 tablespoons butter  
¼ cup chopped onion  
6 tablespoons potato flour  
3 cups sliced mushrooms  
2 cans (14 oz) chicken broth (low sodium)  
1 cup half & half  
salt and pepper

1. In large sauce pan over medium heat, melt butter.
2. Add onion and sauté 3 minutes or until tender.
3. Add mushrooms and sauté 7 minutes or until tender
4. In small bowl, whisk potato flour into small amount of broth until smooth then stir into pan.
5. Add remaining broth, bring to boil, and cook, stirring until thickened, about 2 minutes
6. Reduce heat and stir in half-and-half, salt and pepper
7. Simmer, uncovered, 15 minutes, stirring frequently.