

Potato Mushroom Soup

Ingredients:

1 ounce porcini mushrooms
1 large yellow onion, diced
1 pound fresh mushrooms, sliced
1 cup dry white wine or 2 teaspoons lemon juice
2 tablespoons finely chopped fresh dill plus more for garnish
1 tablespoon paprika
1 tablespoon tamari
2 cups vegetable broth
1 recipe **Wellness Forum's large DELicious Instant Potato Soup**, prepared according to recipe
Sea salt and Black pepper to taste instructions

Instructions:

- Steep the porcini mushrooms in hot water for 30 minutes. Drain the steeping liquid and chop the mushrooms.
- Saute the yellow onions and fresh mushrooms in a large saucepan over medium heat for 10 minutes until the onions are browned. Add water 1 to 2 tablespoons at a time to keep the vegetables from sticking.
- Add the white wine and let it cook until reduced by half (if you are using the lemon juice add it in the next step with the dill and other ingredients)
- Add the dill, paprika, tamari, vegetable broth, prepared potato soup, sea salt and black pepper, and cook 10 minutes over medium low heat.
- Serve the soup with the fresh dill garnish.