

Flambé Mushroom Soup

This woody mushroom soup will make your taste buds dance with every bite

SERVES: 4 - 6
PREP TIME: 20 minutes
COOK TIME: 45 minutes
TOTAL TIME: 1 hour, 5 minutes



INGREDIENTS

- ½ Cup Apple cider vinegar
- 1 Tsp. Sugar
- 1 Red onion (thinly sliced)
- 6 Tbsp. Butter (unsalted) (¾ stick)
- 1 Small yellow onion, thinly sliced
- 2 Cloves garlic (roughly chopped)
- ½ Tsp. Red pepper flakes
- 6 Oz. Button mushrooms
- 6 Oz. Cremini mushrooms
- 3 Oz. Brandy (two shot glass)
- 4 Cups Vegetable stock (or chicken stock)
- 2 Tsp. GC Napa Valley Meyer Lemon Tellicherry Pepper
- 2 Tsp. GC Napa Valley Rosemary Sea Salt
- ½ Cup heavy cream
- 2 Tsp. Flat leaf parsley (fresh)
- Drizzle GC Napa Valley Estate Extra Virgin Olive Oil "Olio Nuovo"

TO PREPARE

Pickled Red Onions

- Whisk vinegar, sugar, and Rosemary Sea Salt in a mixing bowl until sugar and salt are dissolved.
 - Thinly slice red onion and put into a mason jar.
 - Pour vinegar mixture over onions and let sit at room temperature for an hour.
- **Can be made ahead of time (1 week) keep in refrigerator for storage.

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- Add unsalted butter to small sauce pan on medium/low heat setting.
- Add sliced yellow onion, pepper flakes, and garlic into pan and cook until clear in color (do not brown) for 10-15 minutes.
- Destem and quarter mushrooms than place in pan with onions and garlic.
- Add brandy and light with BBQ lighter (be careful with flames). Cook until alcohol burns off.
- Add vegetable stock (Or chicken stock) and bring to a simmer for 30 minutes.
- Remove soup from heat and place in blender in batches. Blend soup until smooth. (Hold lid down when hot otherwise the blender will explode open!).
- Return soup to pot. Bring to a simmer to thicken for 10 minutes.
- Remove from heat, add cream.
- Season with Meyer Lemon Tellicherry Pepper and Rosemary Sea Salt.

TO SERVE

Place soup in an 8 oz. serving bowl. Roughly chop pickled red onions and parsley and place on top of soup to garnish. Drizzle top with GC Napa Valley Estate Extra Virgin Olive Oil. Enjoy this earthy soup!

WINE PAIRINGS

Gabrielle Collection Juxtaposition Cabernet Sauvignon Napa Valley 2011 (Library Wine)

Gabrielle envisioned a signature wine to delight foodies- velvet in the mouth yet elegantly balanced. The blend of Cabernet Sauvignon & Syrah was it!



SHOPPING LIST

PRODUCE AND FRESH FRUIT

- 1 Medium red onion
- 1 Small yellow onion
- 1 Bunch fresh flat leaf parsley (Need 2 tsp.)
- 6 Oz. Button mushrooms
- 6 Oz. Cremini mushrooms
- 1 Head garlic (need 2 cloves)

DAIRY

- ¾ Stick butter unsalted (need 6 tbsp.)
- 1/2 Pint heavy cream (need 1/2 cup or 4 oz.)

OTHER

- 4 Cups vegetable stock (or chicken stock)

ON HAND

- Bottle apple cider vinegar (need ½ cup)
- 1 Bag sugar (need 1 tsp.)
- 1 Tin red pepper flakes (need ½ tsp.)
- Bottle brandy (need 3 oz.)

GC NAPA VALLEY CULINARY PRODUCTS

- GC Napa Valley Estate Extra Virgin Olive Oil "Olio Nuovo" (need drizzle)
- GC Napa Valley Meyer Lemon Tellicherry Pepper (need 2 tsp.)
- 2 Tsp. GC Napa Valley Rosemary Sea Salt (need 2 tsp.)

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