

# Hungarian Mushroom Soup with Paprika and Dill

## *Ingredients*

- 4 Tbsp butter
- 2 cups chopped onions
- 1 pound fresh mushrooms, sliced or shredded
- 2 tsp dried dill weed
- 1 Tbsp paprika
- 1 Tbsp soy sauce
- 2 cups broth
- 1 cup milk
- 3 Tbsp flour
- 1 tsp salt
- black pepper, to taste
- 2 tsp lemon juice
- ¼ cup chopped fresh parsley
- ½ cup sour cream

## *Directions*

Melt butter in large pot over medium heat. Saute the onions in butter for five minutes. Add mushrooms and saute an additional five minutes.

Stir in dill, paprika, soy sauce, and broth. Bring to a boil, reduce heat, and cover. Simmer 15 minutes, stirring occasionally.

In a separate bowl, whisk together the flour and milk. Add to the soup and stir well. Cover and simmer an additional 15 minutes, stirring occasionally.

Stir in the salt, pepper, lemon juice, parsley, and sour cream. Mix together and heat over low heat, about three to five minutes, without letting it boil. Serve immediately.