

Instant Pot Mushroom Soup

Serves 8

Ingredients

2 Tablespoons olive oil
3 Tablespoons butter
2 leeks* chopped into 2" pieces (white and green sections)
1 medium sweet onion chopped into 2" pieces
5 cloves of garlic, minced
3, 8 oz packages mushrooms wiped clean
(I use one pack, white, one pack baby bella and one pack 'gourmet blend')
1/2 Teaspoon salt (perhaps more when flavors are adjusted at the end of cooking time)
1/2 Teaspoon pepper
1 1/2 Teaspoons fresh thyme or 1/2 Teaspoon dried
1/2 cup cooking sherry
1, 32 ounce box of chicken broth
2 Tablespoons corn starch
1/2 cup heavy cream
1 Teaspoon liquid smoke (if making gluten free, make sure it's gluten free)
1/2 cup cooked and chopped bacon (garnish)
*did you forget leeks at the grocery? Substitute with one small to medium potato and one stalk of celery.

Instructions

Place leeks and onions in food processor and pulse until chopped and slightly pureed. Transfer to bowl and set aside.

Place one package of cleaned mushrooms in food processor and pulse until finely chopped. Transfer to a clean bowl. Repeat with the last two packages and add all the mushrooms together in a bowl.

Turn on the pot's 'sauté' setting and melt the butter and add the olive oil. Transfer the leeks from their bowl into the pot and add the garlic, too. Sauté until softening, about one minute. Add mushrooms, salt, pepper, thyme, sherry, and chicken broth. Stir.

Cancel the sauté setting and place the lid on the pot, ensuring the vent is set to 'sealing'. Press the pressure cook or manual button, then the +/1 button to 10 minutes.

When the cook cycle ends, let stand for 15 minutes, then manually vent the remaining pressure via quick release. When the pin drops, open the lid and stir the soup.

There are two ways you can finish this soup, depending on your preference.

- A) Our household favorite – carefully pour the hot soup into the *blender to the max liquid line (this will not be all the soup). Add corn starch. Blend for about one minute, until silky smooth. Pour soup back into the pot with the unblended soup. Add liquid smoke, cream, and salt or pepper to taste. *An emersion blender is also a good choice.

OR

- B) Remove one cup of soup and place it in a 2-cup measuring vessel. Add corn starch and whisk violently until silky smooth. Return to the pot with the rest of the soup. Add liquid smoke, cream, and salt or pepper to taste.