

Creamy Bacon Mushroom Soup

Ingredients:

10 bacon strips, diced

1 lbs sliced fresh mushrooms

1 medium onion, chopped

3 garlic cloves, minced

1 quart heavy whipping cream

1 can (14-1/2oz) chicken broth

1-1/4 cups shredded swiss cheese

3 tablespoons cornstarch

1/2 teaspoon salt

1/2 teaspoon pepper

3 tablespoons cold water

Optional- Fresh Minced Parsley

Instructions

In a large saucepan, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels; drain, reserving 2 tablespoons drippings. In the drippings, saute mushrooms and onion until tender, 5-7 minutes. Add garlic; cook 1 minute longer. Stir in cream and broth; bring mixture to a simmer. Gradually stir in cheese until melted. In a small bowl, combine cornstarch, salt, pepper and water until smooth. Stir into soup. Bring to a boil; cook and stir for about 2 minutes or until thickened. Garnish with bacon and, if desired, parsley.