



Mushroom Sauce or Soup

Olive Oil
1 medium onion
1 package oyster mushrooms
Sour cream
1 teaspoon fennel
Parsley
Salt and pepper

DIRECTIONS

Mince onion and sauté in olive oil until golden brown, add in oyster mushrooms.

Saute for 5 minutes on low fire, then add in rest of the ingredients.

For soup, add in 1 cup of water, get to boil, then add 1 tablespoon all purpose unbleached flour.

Stir for 2 minutes.

Serve in hollowed bread bowl.
