

Mushroom Cheese Soup

4 servings

1 tablespoon butter	2 tablespoons sweet vermouth
1 tablespoon oil	½ tsp. salt
1 onion, grated	⅛ tsp. pepper
1 clove garlic, pressed	4 egg yolks
1 lb. mushroom caps, sliced	2 tablespoons minced parsley
1 can tomato paste	2 ½ tablespoons parmesan cheese, grated
3 cups chicken broth	

Melt butter and oil in saucepan. Saute onion until brown.

Add garlic and mushrooms; saute for 5 minutes.

Add the tomato paste; and stir until smooth.

Slowly pour in chicken stock; add vermouth, salt, and pepper. Simmer for 10 minutes.

Beat the egg yolks, parsley, and cheese; stir a small amount of stock mixture into the eggs. Slowly stir into the remaining chicken stock, stirring constantly.

Serve hot.