



RECIPES

Artichoke and Mushroom Soup

- 1 small onion, chopped
- 1 cup mushrooms, sliced
- 3 TBSP. butter
- 2 TBSP. flour
- 2 cups chicken stock or broth
- 2 cups half and half
- 1 16 oz. can artichoke hearts, drained and chopped
- 1 tsp. salt
- 1/4 tsp. cayenne pepper
- 1/2 tsp. Cavender's seasoning

In a medium stock pot, sauté onions and mushrooms for 6 minutes. Add flour and stir while cooking for 2 minutes. Slowly add Chicken stock or broth and then half and half stirring frequently. Reduce heat to low and using a large whisk, stir until thickened. Add artichokes, salt, cayenne pepper, and Cavender's and stir. Serve hot.