

Mushroom Soup with Gremolata

An Italian-style relish adds the robust taste of garlic, and lemon.

- 1 Small garlic clove
- 1 Tbsp fresh parsley (or 1 tsp dried)
- 1 tsp Lemon zest
- 3 c Dried mushrooms (cremini, shiitake, oyster, or white)
- 2 Tbsp Olive oil
- 3 Tbsp Flour
- 4 c Water
- 4 Chicken bouillon cubes
- 3 Green onions
- Salt & pepper to taste

At home: Place lemon zest in a zip-top bag.

In camp: To make the gremolata, mince garlic finely chop parsley. Combine with lemon zest, stir and set aside.

Slice mushrooms and add to a pot with the olive oil.

Sauté for 5 minutes.

Add flour, stirring for 2 to 3 minutes or until flour browns slightly.

Gradually add water and stir until smooth.

Add bouillon cubes, heat to a boil, and simmer for 5 minutes.

Season with salt & pepper.

Slice green onions and add to pot.

Spoon stew into bowls and garnish with gremolata.

Serves 2-3