

## Mock Miso Mushroom Basil Soup

August 2015 – Serves 6

### INGREDIENTS:

2 Knorr Chicken Stock Bouillon Cubes dissolved in 4 cups boiling water.  
1 C additional water  
2 C or 1 5 oz container Baby Bella mushrooms sliced  
4 small stalk celery sliced  
Almost 1 can of coconut milk leaving about ¼ C in the can.  
1 t sesame oil  
3 T mild olive oil  
Dash fish sauce  
Kosher salt  
1/3 C torn basil leaves and one big sprig for steeping.



### DIRECTIONS:

Heat a large Dutch oven and then add 3 T hot oil. Add the mushrooms and celery and sauté until celery is just starting to get translucent, about 3-4 minutes. Add the 4 cups dissolved stock and then the extra cup of water. Stir and add the sesame oil, the fish sauce, and a little kosher salt. Now add the coconut milk, stir to combine. Heat again to hot, add the large sprig of basil and take off heat. Cover and let steep for 15 – 20 minutes. Then when ready to serve, bring back to hot, remove the large sprig, add the 1/3 C torn basil leaves, and pour into bowls. Can add a drizzle of olive oil if desired.

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