

## The Best Caramelized Onion and Mushroom Soup: A Creamy Comfort Classic

The Ultimate Creamy Caramelized Onion and Mushroom Soup



**TIME**  
**20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

2 tbsp Olive Oil: For high-heat sautéing.

1 tbsp Butter: Adds that essential richness for caramelizing the onions.

2 Large Onions: Yellow or Spanish onions work best; sliced thinly.

3 cups Mushrooms: A mix of Cremini (Baby Bella) and Button mushrooms adds the best texture.

3 Gousses d'ail (Garlic Cloves): Minced fresh for the best aroma.

4 cups Vegetable Broth: Use a high-quality broth for the best base flavor.

1/2 cup Heavy Cream: This provides the signature velvety finish.

1/2 tsp Dried Thyme: The perfect herbal partner for mushrooms.

1/2 tsp Salt & 1/4 tsp Black Pepper: To taste.

Fresh Parsley: For a pop of color and brightness at the end.

Swaps and Notes:

**The Mushrooms:** If you want a deeper "wild" flavor, try adding some dried porcini mushrooms (rehydrated) or fresh shiitakes.

**Dairy-Free Option:** You can easily swap the heavy cream for full-fat coconut milk or a cashew cream to keep this recipe vegan-friendly.

**Broth:** If you aren't strictly vegetarian, beef broth adds an even deeper, darker color and a "French Onion Soup" vibe.

**Wine:** For an extra layer of acidity, deglaze the pan with a splash of dry white wine or Sherry before adding the broth.

**Step-by-Step Instructions:**

**Caramelize the Onions:** In a large heavy-bottomed pot or Dutch oven, heat the olive oil and butter over medium heat. Add your sliced onions. The secret here is time-stir them often for about 20 minutes until they are a deep, golden brown. If they start to stick, add a teaspoon of water to deglaze the pan.

**SautØ the Mushrooms:** Once the onions are jammy, add the sliced mushrooms and minced garlic. Increase the heat slightly and cook for another 5-7 minutes. You want the mushrooms to release their moisture and turn tender and brown.

**Simmer:** Pour in the vegetable broth and stir in the dried thyme, salt, and pepper. Bring the mixture to a gentle boil, then reduce the heat and let it simmer for about 10-15 minutes to allow the flavors to marry.

**Make it Creamy:** Stir in the heavy cream. Let the soup heat through for another 2 minutes, but do not let it reach a rolling boil once the cream is added to prevent curdling.

**Garnish and Serve:** Ladle the soup into bowls and top with fresh chopped parsley.

**Tips for Success:**

**Don't Rush the Onions:** Caramelization is a chemical reaction, not just browning. Low and slow is the only way to get that authentic sweetness.

**Size Matters:** Try to slice your mushrooms uniformly so they cook at the same rate.

**Texture Preference:** If you prefer a completely smooth soup, you can use an immersion blender to purØe half of the soup before adding the cream. This keeps some chunky "bites" while making the base extra thick.

**Serving Suggestions and Pairings:**

**Nutritional Information (Per Serving):**

Calories: 215 kcal

Total Fat: 16g

Carbohydrates: 14g

Protein: 4g

Fiber: 3g

**Storage and Leftover Tips:**

**Fridge:** This soup actually tastes better the next day! Store it in an airtight container for up to 3-4 days.

**Reheating:** Reheat gently on the stovetop over low heat. If the soup has thickened too much, add a splash of broth or water to loosen it up.

## DIRECTIONS

1. **Caramelize the : Onions:** In a large heavy-bottomed pot or Dutch oven, heat the olive oil and butter over medium heat. Add your sliced onions. The secret here is time-stir them often for about 20 minutes until they are a deep, golden brown. If they start to stick, add a teaspoon of water to deglaze the pan.
2. **SautØ the Mushrooms:** Once the onions are jammy, add the sliced mushrooms and minced garlic. Increase the heat slightly and cook for another 5-7 minutes. You want the mushrooms to release their moisture and turn tender and brown.
3. **Simmer:** Pour in the vegetable broth and stir in the dried thyme, salt, and pepper. Bring the mixture to a gentle boil, then reduce the heat and let it simmer for about 10-15 minutes to allow the flavors to marry.
4. **Make it : Creamy:** Stir in the heavy cream. Let the soup heat through for another 2 minutes, but do not let it reach a rolling boil once the cream is added to prevent curdling.
5. **Garnish and : Serve:** Ladle the soup into bowls and top with fresh chopped parsley.
6. **Tips for Success: Don't Rush the Onions:** Caramelization is a chemical reaction, not just browning. Low and slow is the only way to get that authentic sweetness.
7. **Size : Matters:** Try to slice your mushrooms uniformly so they cook at the same rate.
8. **Texture : Preference:** If you prefer a completely smooth soup, you can use an immersion blender to purØe half of the soup before adding the cream. This keeps some chunky "bites" while making the base extra

thick.

9. **Serving Suggestions and Pairings:** This soup is a star on its own, but it pairs beautifully with various sides. I love serving this alongside a warm, crusty baguette or even some baked brie appetizer for a truly indulgent start to a meal.
10. If you are looking for a fuller spread, this soup works as a fantastic starter for a hearty main course like classic spaghetti with homemade sauce or even a comforting instant pot lasagna. If you're hosting a game day or casual get-together, consider serving small cups of this soup alongside a beer cheese dip for the ultimate comfort food experience.
11. **Nutritional Information (Per Serving):** Calories: 215 kcal
12. Total : Fat: 16g
13. Carbohydrates: 14g
14. Protein: 4g
15. Fiber: 3g
16. **Storage and Leftover Tips:** Fridge: This soup actually tastes better the next day! Store it in an airtight container for up to 3-4 days.
17. **Reheating:** Reheat gently on the stovetop over low heat. If the soup has thickened too much, add a splash of broth or water to loosen it up.
18. **Freezing:** Because this soup contains heavy cream, it may separate slightly when frozen and thawed. If you plan to freeze a large batch, I recommend freezing it before adding the cream, then adding the cream fresh when you reheat it.
19. **More Recipes You Will Love:** If you enjoyed this bowl of comfort, you have to try my Cajun chicken sausage gumbo for another soul-warming meal. For more easy weeknight wins, check out our full collection of recipes on the blog!
20. **Final Thoughts:** I hope this Caramelized Onion and Mushroom Soup becomes a staple in your kitchen just as it has in mine. It's proof that simple ingredients, when treated with a little bit of time and love, can turn into something truly spectacular.
21. Did you try this recipe? I'd love to hear your thoughts! Please leave a comment below or tag us on social media with your soup creations. Don't forget to follow Chefmaniac for more weekly recipe inspiration!

## SWAPS & NOTES

**The Mushrooms:** If you want a deeper "wild" flavor, try adding some dried porcini mushrooms (rehydrated) or fresh shiitakes.

**Dairy-Free Option:** You can easily swap the heavy cream for full-fat coconut milk or a cashew cream to keep this recipe vegan-friendly.

**Broth:** If you aren't strictly vegetarian, beef broth adds an even deeper, darker color and a "French Onion Soup" vibe.

**Wine:** For an extra layer of acidity, deglaze the pan with a splash of dry white wine or Sherry before adding the broth.

## TIPS FOR SUCCESS

**Don't Rush the Onions:** Caramelization is a chemical reaction, not just browning.

Low and slow is the only way to get that authentic sweetness.

**Size Matters:** Try to slice your mushrooms uniformly so they cook at the same rate.

**Texture Preference:** If you prefer a completely smooth soup, you can use an immersion blender to purée half of the soup before adding the cream.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-best-caramelized-onion-and-mushroom-soup-a-creamy-comfort-classic/>