

Wild Rice Soup

Follow directions on the package for wild rice to be able to add 3 cups of the cooked rice.

- 3 - 10 3/4oz. cans of chicken broth
- 1/2 cup finely chopped green onions(or more)
- 1/2 cup butter
- 3/4 cup flour
- 1/2 tsp. salt
- 1/8 tsp. pepper
- 1 tsp. poultry seasoning
- 2 cups half and half
- 2 cups of either chicken, turkey or pheasant cooked and cubed(or more)
- 8 slices bacon (crisply cooked, crumbled) or more for garnish
- 2-3 tabl. cream sherry

In a large saucepan empty the cans of broth and add cooked rice. Cook up your bacon drain the grease and then cook up the onions, then add to the broth. In a medium saucepan, melt the butter, then stir in flour, salt pepper, and poultry seasoning, mix this well. Stirring constantly, until mixture is smooth and bubbly. Add 1/2 and 1/2 and cook 2 mins. until mixture thickens slightly. Slowly add 1/2 and 1/2 mixture to the broth base stirring constantly. Add remaining ingredients, heat thoroughly, garnish with additional bacon or fresh parsley if you like.

I hope you enjoy!!

-- Mrs. C.