

Wild Rice Soup

Ingredients

- 7 tablespoons butter
- 2 tablespoons flour
- 2 14-1/2 ounce cans of chicken broth
- 1 can cream of mushroom soup
- 3 cups cream or half-and-half
- 4 cups cooked wild rice
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 1 cup sliced mushrooms
- 1 tablespoon butter
- 1 1/2 cup turkey breast, cooked
- 1 cup smoked turkey
- 1/4 teaspoon fresh ground pepper
- 1/8 teaspoon nutmeg
- 1/2 to 3/4 teaspoon curry powder
- 1/4 teaspoon thyme, crushed
- 3 tablespoons sherry wine

Directions

1. Melt 7 tablespoons butter in soup kettle.
2. Add flour and cook until smooth.
3. Add chicken broth to "roux." While stirring, boil one minute to thicken.
4. Add canned soup, cream and cooked rice to soup kettle. Stir to blend.
5. Saute onion, celery and mushrooms in 1 tablespoon butter until tender and add to soup.
6. Add cubed turkey and stir to blend.
7. Add spices; heat slowly and simmer. DO NOT BOIL.
8. Let stand to blend flavors.
9. Check seasoning.
10. Freezes well.