

## Wild Rice Soup

This soup is a fast and easy way to use left over wild rice and ham from a holiday meal. Hearty and delicious, its a real crowd pleaser. For a vegetarian version omit the ham and substitute vegetable or mushroom stock.



6 Tbs. **Butter**  
1 cup **Minced Onion**  
1/2 cup **Flour**  
3 cups **Chicken Broth (Or Vegetable Broth)**  
1 cup cooked **Wild Rice**  
1 1/2 cups **Grated or chopped Carrot**  
1 cup (or more) **Half & Half**  
1/2 cup **Dry Sherry**  
1/2 cup **Slivered Almonds (browned)**  
1/2 cup **Minced Ham (optional)**  
2 cups **Fresh Sliced Mushrooms (optional)**  
**Salt & Pepper** to taste

Melt butter in a soup pot. Sauté onions and carrots until soft. Blend in flour. Add broth and stir until it boils and simmer for 10 minutes. Just before serving add cream, rice, salt & pepper, ham & mushrooms. Heat through until mushrooms are just cooked. At the *very* end add sherry and top with nuts. (For a vegetarian version substitute Veggie Broth for Chicken Broth and omit the ham.)