Chicken Wild Rice Soup

**Ingredients:**

- 6 tablespoon  Butter
- 4 ounce    Yellow Onion, chopped
- 3 ounce    Carrots, diced ¼"
- 2 ounce    Leeks, thinly sliced half moons
- 4 ounce    Mushrooms, button; thinly sliced
- 1/2 cup    Flour, all-purpose
- 6 cup      Chicken Stock
- 1 cup      Whipping Cream
- 1/3 cup    Dry Sherry
- 6 ounce    Chicken, cooked, diced ½"
- 1 cup      Wild Rice, cooked
- 1 teaspoon Thyme, fresh; leaves removed from stem, chopped
- 2 tablespoon Parsley, fresh; chopped
- 2 teaspoon Black Pepper
- Salt to taste   Kosher Salt

Melt butter in a medium pan. Add onion, carrots, leeks and mushrooms. Cook 5 minutes until soft.

Stir in flour and cook 1 minute, stirring often.

Add stock and whisk until smooth.

Add cream and sherry and heat to a simmer.

Add chicken, rice, thyme, parsley, pepper and salt. Simmer gently 5-10 minutes, just until heated through and slightly thickened. Serve hot.

Makes 6 1-cup servings