



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