

Wild Rice Soup

Serves 12

1 cup wild rice, rinsed and soaked overnight
4 cups water
6 tbsp unsalted butter
2 medium yellow onions, chopped
6 carrots, peeled and coarsely grated
1 cup chopped celery
½ cup chopped green bell pepper
2 slices ham, ½" thick, cubed
8 large fresh mushrooms, sliced
1 cup all-purpose flour
6 cans chicken broth
2 tbsp chopped fresh chives
2 cups half n half
6 tbsp dry sherry

Bring rice and water to a boil in sauce pan. Boil for 45 minutes. Set aside.
Melt butter in large sauce pan. Add onions, carrots, celery, bell pepper, ham, and mushrooms. Sauté until tender. Add flour and stir until liquid has evaporated and roux forms. Slowly add chicken broth, whisking to blend thoroughly. Add wild rice and chives. Slowly add half n half. Do not boil. Add sherry right before serving.