

# *Wild Rice Soup*

<b>3 cups</b>	<b>chicken stock</b>
<b>2 large</b>	<b>potatoes, peeled and diced</b>
<b>10 slices</b>	<b>bacon, in small pieces</b>
<b>1 ea</b>	<b>medium onion, chopped</b>
<b>1 ½ cups</b>	<b>cooked wild rice</b>
<b>2 pints</b>	<b>half &amp; half</b>
<b>8 oz</b>	<b>American cheese, shredded</b>
<b>*</b>	<b>salt</b>
<b>*</b>	<b>pepper</b>
<b>*</b>	<b>chopped green onions for garnish</b>

Cook potatoes in chicken stock until tender, puree in food processor or blender. Sauté bacon, add onion, and cook until tender. Combine bacon mixture with wild rice in saucepan, add half & half, potato puree, and cheese and heat gently, stirring until cheese melts. Add salt and pepper to taste.

Garnish with chopped green onions and serve immediately.