

Wild Rice Soup

- 3 cans condensed chicken broth
- 3 c. water
- 1/2-1 cup wild rice
- 1/2 cup chopped green onions
- 1/2 cup sliced carrots
- 1/2 cup or more of sliced fresh mushrooms
- 1/2 cup margerine
- 3/4 cup flour
- 1/2 tsp salt
- 1/4 tsp poultry seasoning
- 1/8 tsp pepper
- 2 cups half & half
- 1-1/2 to 2 chickens, cooked and cut up

In large kettle, combine broth and water, add rice & onions. Simmer 35-40 minutes or until rice is tender. Spoon flour into measuring cup and level off. Melt margerine and stir in flour & seasonings. Cook over low heat, stir constantly, until mixture is smooth and bubbly. Add half and half and cook 2 minutes until mixture thickens. Stir constantly and add remaining ingredients.



From the kitchen of JoAnne Heidlman - Southeast Chapter

This is a delicious Recipe from a friend of mine

Gloria