

Chicken Wild Rice Soup

Recipe by Angela Litchfield



INGREDIENTS

3 (10.5 ounce) cans condensed chicken broth
2 cups water
1/2 cup finely chopped green onions
1/2 cup uncooked wild rice
8 slices bacon
1/2 cup margarine
3/4 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon poultry seasoning
1/8 teaspoon ground black pepper
2 cups half-and-half cream
1 1/2 cups cooked, diced chicken meat

DIRECTIONS

PREPARATION: 15 MINUTES. COOK TIME: 1 HOUR

In a large pot over medium heat, combine chicken broth, water, green onions and wild rice. Bring to a boil, then reduce heat and simmer until rice is tender, 35 to 40 minutes.

Meanwhile, cook the bacon in a large skillet over medium heat until crisp. Allow to cool and then crumble. Set aside.

When rice is tender, melt the margarine in a medium saucepan over medium-low heat. Stir in flour, salt, poultry seasoning and pepper all at once. Cook, stirring, until smooth and bubbly. Stir in half-and-half and cook until thickened, 2 minutes.

Stir half-and-half mixture into rice mixture. Stir in bacon, chicken.
Heat through and serve.

Indigenous Ingredient: Wild Rice

“Create love in the kitchen! Enter with a good mind, happy heart and clean hands!”

Kate Brant