

# Delicious Wild Rice Soup

Donna Rekstad - Little Falls, MN

Treasure Classics - National LP Gas Association - 1985

**Yield: 8 to 10 servings**

*2 cups wild rice  
1/2 pound bacon  
1/2 cup onion, diced  
1 cup celery, diced  
1 can (8 ounce) mushroom  
pieces and juice  
2 can (10-3/4 ounce ea)  
cream of potato soup  
1 can (10-3/4 ounce) clear  
chicken broth  
1 to 2 tablespoons white  
cooking wine  
1 pint half-and-half  
1 cup American cheese,  
shredded*

**Preparation Time: 20 minutes****Cook Time: 20 minutes**

Cook the wild rice according to package directions.

In a heavy four-quart saucepan, fry the bacon and crumble.

In the same saucepan, saute' the onion and celery. Add the mushrooms and juice.

In a bowl, blend the potato soup and chicken broth. Add to the bacon mixture. Add the wine, half-and-half, cheese and cooked rice. Blend or stir well.

Serve hot. DO NOT BOIL.

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Per Serving (excluding unknown items): 3070 Calories; 155g Fat (45.2% calories from fat); 146g Protein; 277g Carbohydrate; 24g Dietary Fiber; 309mg Cholesterol; 7369mg Sodium. Exchanges: 16 Grain(Starch); 13 Lean Meat; 11 1/2 Vegetable; 23 1/2 Fat.