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# Wild Rice Soup

*Joe Rokke - Dayton's Rosedale Home Store*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

**2 cans (10-3/4 ounce ea) cream of mushroom soup**  
**1/4 pound bacon, crisply fried, drained and crumbled**  
**2 stalks celery, chopped**  
**1 can (4 ounce) mushroom pieces and stems, undrained**  
**1/4 medium onion, chopped**  
**1 quart half-and-half**  
**1/4 cup white wine**  
**2 cups cooked wild rice**  
**salt (to taste)**  
**pepper (to taste)**  
**1/4 teaspoon Parisienne spice (optional)**  
**1/2 teaspoon Beau Monde seasoning**

In a large saucepan, combine the soup, bacon, celery, mushrooms, onion, half-and-half and white wine. Heat over low heat until hot.

Stir in the wild rice. Add salt and pepper and the seasonings. Simmer until thoroughly heated.

**Soups, Chili, Stew**

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*Per Serving (excluding unknown items): 1307 Calories; 75g Fat (53.3% calories from fat); 53g Protein; 95g Carbohydrate; 9g Dietary Fiber; 101mg Cholesterol; 3959mg Sodium. Exchanges: 5 1/2 Grain(Starch); 4 1/2 Lean Meat; 1 Vegetable; 11 1/2 Fat.*