
Wild Rice Soup II

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

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.