

WILD RICE SOUP – Joanne Sanders' recipe

6 tbsp. margarine	1/3 c. minced ham or chicken
1 sm. chopped onion	1/2 c. finely grated carrots
1/2 c. flour	3 tbsp. chopped slivered almonds
1 - 32 oz box chicken broth (divided)	1/2 tsp. salt
2 c. cooked wild rice (1/2 cup uncooked)	1 c. half and half

To cook wild rice: Add wild rice to 1 cup broth and 1 – 1 ½ cups water in a small pot. Bring to boil, then simmer about 45 minutes. Rice will be done when it splits open.

To make soup: In 3 quart pot, melt margarine. Saute onion until tender. Blend in flour. Gradually add remaining 3 cups broth. Cook, stirring constantly, until mixture comes to a boil. Boil for 1 minute. Stir in rice, ham, carrots, almonds, and salt. Simmer for 5 minutes. Blend in half and half. Heat to serving temperature.

Makes 6 cups