

Wild Rice Soup

Ingredients:

- 6 tablespoons butter
- 1 small yellow onion, chopped
- 1/2 cup all-purpose flour
- 4 cups chicken broth
- 1 cup whipping cream
- 1/3 cup dry sherry
- 1 1/2 cups cooked wild rice
- 1/2 teaspoon white pepper salt to taste



Method:

Melt butter in a medium pan, all onion and cook 5 minutes until soft.

stir in flour and cook 1 minute, stirring often. Add broth and whisk until smooth. Add cream and cherry and heat to a simmer. Add rice, pepper, and salt. Simmer gently 5 minutes, just until heated through and slightly thickened.

Serve hot.

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Made on a Mac