

Chicken Wild Rice & Mushroom Soup

Recipe from Executive Chef Terry Dox



¼ pound butter	2 cups cooked chicken
2 tablespoons minced onion	1 cup finely shredded carrots
1 cup chopped fresh mushrooms	2 cans evaporated milk
1 cup flour	4 tablespoons dry sherry
6 cups chicken broth	Snipped chives
4 cups cooked wild rice	

Melt butter in saucepan. Sauté onion and mushrooms until tender. Whisk in flour, cooking for about 2 minutes and stirring constantly. Stir in chicken broth and cook over medium heat until mixture comes to a boil. Continue stirring and add wild rice, chicken, and carrots, and simmer for about 5 minutes. Blend in evaporated milk and sherry. Heat to serving temperature and garnish with snipped chives. Makes 1 gallon.