

Byerly's Wild Rice Soup - *submitted by Stephanie Huss*

Byerly's is a gourmet grocery store in the Twin Cities and this recipe is from the 1985 cookbook. Don Byerly opened his St. Paul store in 1971 and my family would shop there as a special treat. The original recipe calls for ham but I've always substituted chicken.

6 tablespoons margarine or butter  
1 tablespoon minced onion  
1/2 cup flour  
3 cups chicken broth  
2 cups cooked wild rice  
1/2 cup finely grated carrots  
1 cup chopped cooked chicken breast  
3 tablespoons chopped slivered almonds  
1/2 teaspoon salt  
1 cup half and half  
2 tablespoons dry sherry, (optional)  
snipped fresh parsley or chives

In large saucepan melt margarine; sauté onion until tender. Blend in flour; gradually add broth. Cook, stirring constantly, until mixture comes to a boil; boil and stir 1 minute. Stir in rice, carrots, chicken, almonds and salt; simmer about 5 minutes. Blend in half and half and sherry; heat to serving temperature. Garnish with snipped parsley or chives.

Amount: 6 cups.

Tip: One-half cup uncooked wild rice=1 1/2 to 2 cups, cooked.