

Byerly's Wild Rice Soup, modified

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. I've made some substitutions since we don't use as much butter and salt as they did in 1985.

6 tablespoons butter, divided
1 tablespoon minced onion
8 oz. mushrooms, sliced
1/2 cup flour
3 cups chicken broth
2 cups cooked wild rice
1 cup half and half
2 tablespoons dry sherry, (optional)
snipped fresh parsley or chives

In large saucepan melt 3 tablespoons butter; sauté onion and mushrooms until tender. Remove from pan. Melt remaining 3 tablespoons butter and blend in flour; gradually add broth. Cook, stirring constantly, until mixture comes to a boil; boil and stir 1 minute. Stir in rice and simmer about 5 minutes. Stir in onions and mushrooms. 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.