

## Wild Rice Soup

Submitted By: **Lynne Goebel**

6 tablespoons butter  
½ cup finely grated carrots  
1 tablespoon minced onion  
3 tablespoons chopped slivered almonds  
½ cup flour  
½ teaspoon salt (optional)  
3 cups chicken broth  
1 cup half and half  
2 cups cooked wild rice  
2 tablespoons dry sherry (optional)  
½ cup cubed cooked chicken

Melt butter in a saucepan; sauté onion until tender. Blend in flour; gradually add broth. Cook, stirring constantly, until the mixture comes to a boil; boil for 1 minute. Stir in rice, chicken, carrots, almonds, and salt. Simmer about 5 minutes. Blend in half-and-half and sherry, then heat to serving temperature.

Amount: 6 cups.