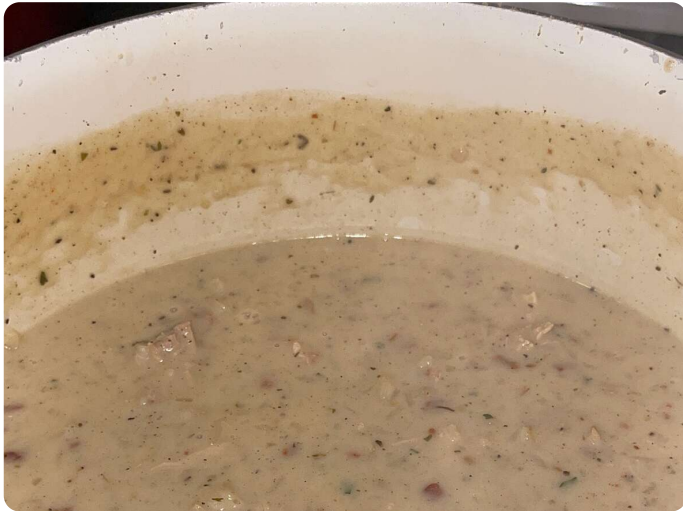




Jordanna39s Turkey Wild Rice Soup

Savannah · 30/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

9

Description

You can use long grain white rice for all or part of the wild rice but reduce simmering time to 20 to 30 minutes

Ingredients

- - 3 (10.5 ounce) cans condensed chicken broth - 2 cups water - ½ cup finely chopped green onions - ½ cup uncooked wild rice - 8 slices bacon - ½ cup margarine - ¾ cup all-purpose flour - ½ teaspoon salt - ¼ teaspoon poultry seasoning - ? teaspoon ground black pepper - 2 cups half-and-half cream - 1 ½ cups cooked
- diced turkey meat - 2 tablespoons dry sherry

Instructions

1. In a large pot over medium heat
2. combine chicken broth
3. water
4. green onions and wild rice. Bring to a boil
5. then reduce heat and simmer until rice is tender
6. 35 to 40 minutes. Meanwhile
7. cook the bacon in a large skillet over medium heat until crisp. Allow to cool and then crumble. Set aside.
When rice is tender
8. melt the margarine in a medium saucepan over medium-low heat. Stir in flour
9. salt
10. poultry seasoning and pepper all at once. Cook
11. stirring
12. until smooth and bubbly. Stir in half-and-half and cook until thickened
13. 2 minutes. Stir half-and-half mixture into rice mixture. Stir in bacon
14. turkey and sherry. Heat through and serve.