

Grandma's Original Wild Rice Soup

What You Need:

- 1 cup cooked wild rice
- 1 can cream of potato soup
- 1 tablespoon dried minced onion
- 1 cup cream (or half and half or milk)
- 1 cup shredded swiss cheese
- Garnish: crumbled bacon
- Salt & Pepper

Steps:

- 1. Cook the wild rice according to the package directions: Bring rice and water to a boil, stir, cover and reduce heat. Simmer for 45 minutes or until rice is tender and has absorbed all the liquid.
- 2. Boil onions in 1 cup water for 3 minutes.
- 3. Add rice, soup, cream and cheese.
- 4. Simmer, stirring often until cheese melts.
- 5. Optional: Add leftover shredded turkey.
- 6. Add salt & pepper to taste.
- 7. Optional: garnish with crumbled bacon.

Estimated Time:

1 hour.