



ZEKE LIFE

Wild Rice Soup

What You Need:

- 2 cups cooked wild rice
- 1 can cream of potato soup
- 2 cups cream (or half and half or milk)
- 2 cups chicken broth
- 2 cups shredded swiss cheese
- Yellow Onion
- Carrots
- Celery
- Mushrooms
- 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. While rice is cooking, chop onions, carrots, celery and mushrooms.
3. Add vegetables, soup, cream and chicken broth to crock pot and cook on high for 3 hours (or low for 6 hours).
4. Add rice when finished cooking in step 1.
5. Optional: Add leftover shredded turkey.
6. Just before serving, add shredded cheese and stir until cheese melts.
7. Add salt & pepper to taste.

Estimated Time:

4 hours if cooking on HIGH, longer when cooking on LOW.

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