

Wild Rice Soup
(Shae Rippstein)

6 T. butter
1 T. minced onion
½ c. flour
3 c. chicken broth
2 c. cooked wild rice
½ c. (or more) cubed ham
1 c. grated carrots
3 T. slivered almonds
1 c. half and half

Melt butter and sauté onions in a large pot. Blend in flour and gradually add broth. Stirring constantly, cook until the mixture comes to a boil. Boil 1 minute. Stir in rice, ham, carrots and almonds. Simmer 5 minutes. Blend in half and half and heat to serving temperature.

Makes 6-7 cups.

Can serve in a hard roll.