

Turkey Soup with Mushrooms & Wild Rice

Source: Multicom Publishing

INGREDIENTS:

1/3 C wild rice	2 1/4 tsp salt
1 qt + 1 C water	2 TBS cooking oil
1 onion, cut into 1/4" dice	2 carrots cut into 1/4" dice
2 ribs celery cut into 1/4" dice	2 cloves garlic, minced
2 1/4 C turkey stock	1 1/2 tsp dried sage
4 tsp chopped fresh thyme (or 1 1/2 tsp dried)	
2 C cooked light & dark turkey meat, cut into 1/4" dice	
6 oz mushrooms, trimmed & sliced	1/4 tsp fresh ground black pepper
2 TBS chopped fresh chives (or scallion tops)	
2 TBS chopped fresh celery leaves (optional)	

DIRECTIONS:

In medium saucepan, combine rice, 1/4 tsp of the salt & water. Bring to boil over moderate heat. Reduce heat to moderately low & simmer, covered, till rice is tender but still firm (about 40 minutes). Drain.

In large pot heat oil over moderately low heat. Add onion, carrots, celery & garlic – cook, stirring occasionally, till onion is translucent (about 5 minutes). Add turkey stock, thyme & remaining 2 tsp salt + sage – bring to boil. Reduce heat & simmer 5 minutes. Add rice, turkey, mushrooms & pepper – simmer till vegetables are just done (about 5 minutes). Salt to taste.

Serve topped with the chives & celery leaves.