

Pheasant & Wild Rice Soup

A creamy soup that is a tasty match for any upland bird.



PREP TIME: 30 minutes

COOK TIME: 20 minutes

SERVINGS: 6-8

INGREDIENTS

- 1/2 cup butter
- 1 cup carrots, peeled and diced
- 1 cup celery, diced
- 1 cup yellow onion, diced
- 3 garlic cloves, minced
- 1/2 cup flour
- 5 cups chicken broth
- 2 cups mushrooms, thinly sliced
- 2 cups whole milk
- 1 cup cooked wild rice
- 2 cups cooked pheasant breast, diced or shredded
- salt and pepper

DIRECTIONS

1. Melt half of the butter in a large Dutch oven over medium heat. Add next 4 ingredients and cook until onions are translucent. Add remaining butter. When butter is melted, sprinkle flour over vegetables and stir often for 3 minutes.

2. Stir in 1/2 cup chicken stock and continue stirring until smooth. Add remaining chicken stock, a little at a time, while stirring. Add mushrooms and milk, bring to a boil and simmer for 10 minutes. Stir in rice and pheasant to warm. Season with salt and pepper.