

MINNESTALGIA CHEESY WILD RICE SOUP

1 Cup Uncooked Wild Rice	1 Medium Onion Chopped
2 cans Cream of Potato Soup	12 Mushrooms Sliced
2 Cups Shredded Cheddar Cheese	2 Pints Half & Half
12 Slices Bacon	

Prepare Wild Rice with the instructions that come with your Wild Rice. Cut Bacon into bits and cook until almost done. Drain bacon grease, add in onions and mushrooms and sauté until vegetables are tender and bacon is crisp. Drain any remaining grease.

In a large 3 quart saucepan combine cooked Wild Rice, bacon, onion, mushrooms, cream of potato soup and half & half. Cook on low to medium heat until hot. **DO NOT BOIL.** Add in shredded cheddar cheese and cook until mixture is smooth, about 5 minutes. Serve with hard rolls. Serves 6.

Tip: When heating, warm gently. Do Not Boil. To make soup less rich in calories, use 2 pints of skim or 1% milk in place of half & half. If desired thicken with corn starch.