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# Boundary Waters Wild Rice Soup

*Dayton Hudson Restaurants*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

**1/4 cup chopped onion**

**1 tablespoon butter**

**2 to 3 tablespoons flour**

**4 cups chicken stock**

**3/4 to one cup cooked wild rice**

**1/2 teaspoon white pepper**

**1 cup whipping cream**

**1/3 cup sherry**

In a large saucepan, saute' the onion in butter until tender. Make a roux by stirring in the flour. Cook and stir for 2 to 3 minutes. Add the stock. Whisk in the flour mixture until smooth.

Heat to boiling. Reduce the heat and simmer for 20 minutes. (To make the soup thicker, add more roux.)

Add the wild rice, pepper and cream. Simmer. Add the sherry. Heat thoroughly.

Yield: 6 cups

**Soups, Chili, Stew**

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*Per Serving (excluding unknown items): 2172 Calories; 103g Fat (45.5% calories from fat); 40g Protein; 238g Carbohydrate; 10g Dietary Fiber; 357mg Cholesterol; 8810mg Sodium. Exchanges: 14 1/2 Grain(Starch); 1/2 Vegetable; 1/2 Non-Fat Milk; 20 Fat.*