

Turkey, Mushroom and Wild Rice Creamy Soup

Adapted from SarasotaCook at Food.com

1 tablespoon butter
1 tablespoon oil
2 cups sliced and rough-chopped mushrooms (about 8 ounces)
3/4 cup diced onion
3/4 cup thin-sliced baby carrots
3/4 cup thin-sliced rough-chopped fennel bulb
3/4 cup thick sliced celery
2 cloves minced garlic
A few sprigs fresh thyme
1/4 teaspoon dried chopped rosemary
1 bay leaf
5 cups turkey or chicken stock, homemade or good-quality
1 cup chopped turkey (you can use more if you want)
3/4 cup wild rice mix, uncooked
1/4 teaspoon Worcestershire sauce
1/4 cup dry sherry
1/2 cup heavy cream or half and half
Salt and pepper, to taste

In a Dutch oven or soup pot, melt the butter and oil over medium and add the mushrooms, onion, carrots, fennel, and celery. Cook until the onions and celery are translucent, about 10 minutes. Add the garlic, thyme, rosemary, and bay leaf in the last minute or so.

Stir the rice into the vegetable mixture, then add the broth and Worcestershire. Bring to a low boil, then cover and lower the heat and simmer for about 45 minutes until the rice is somewhat tender. Uncover, then add the turkey, sherry and cream or half and half, bring to a low boil again, reduce heat and simmer for another 15 to 20 minutes until the rice is cooked through. Taste for seasoning, and add salt and pepper to taste. I meant to add some fresh parsley at the end, but totally forgot. Feel free to throw that in if you have it! Remove the thyme sprigs and bay leaf, and serve with hot crusty bread.