

Wild Rice Soup

1 cup wild rice
3 cups of milk
2 cans cream of potato soup
1 diced onion
1 # bacon
2 cups grated cheddar cheese



Cook wild rice (1 cup wild rice with 2 ½ cups water, tsp. salt; about 50 minutes). Cut up and fry bacon with diced onion. Drain. In large pan mix together all ingredients. Heat until cheese melts. Add more milk if you like thinner soups.

Comments: This is a traditional family recipe. It doesn't really use many vegetables, but I wanted to include it anyway. It's pretty darn good. And you do have onions after all. We also add a few diced potatoes, since the spuds in the cream of potato soup tend to be there in spirit more than in physical fact. You could steam them before adding at the end.