

Chanterelle & Wild Rice Soup

1 Tbl Olive Oil
2 Tbl Butter
1 onion, finely chopped
2 cups Chanterelles, sliced
1/2 cup white wine
2 cups chicken or vegetable stock
1-cup whole milk
1/2 c heavy cream
1 cup cooked wild rice (or blend of brown & wild rices)
ground black pepper to taste.

Heat oil & butter over medium heat. Add onions and mushrooms and saute. Gradually add wine. Add stock and bring to a boil. Reduce heat and simmer for 10 minutes. Add cooked rice, milk, and pepper. Simmer until heated through. Serves 4.