

## Recipe – Portobello Mushroom and Wild Rice Soup

### Ingredients:

- one cup wild rice, washed and cooked
- 5 large Portobello mushrooms, diced
- one large onion, chopped
- 4 T butter or olive oil
- 2 quarts broth
- fresh parsley garnish

### Directions:

Chop the onions and mushrooms.

Sauté the onions in the butter, and when starting to get translucent, add the diced mushrooms. Stir and sauté a few minutes longer.

Add the broth and cooked wild rice.

Simmer gently until the mushrooms are cooked.

Garnish with parsley, offer hot sauce at the table.