

Wild Rice Soup

Ingredients

1 cup wild rice	3 carrots, diced	2 cups chicken stock
4 cups water	2 potatoes, peeled and diced	1 cup milk or 1/2 cup cream
1 large onion, diced	butter	1 small brick of velveeta cheese, cubed

Instructions

1. In a medium saucepan, combine rice and 3 cups water.
2. Cook covered on low heat until tender, about 45 minutes.
3. Meanwhile, saute the onion, carrots, and potatoes in butter.
4. Add 2 cups of chicken stock and the remaining water.
5. Cover and cook until tender.
6. To the vegetables, add the cooked rice, milk or cream, and cheese.
7. Simmer gently until the cheese is completely melted.