

Soup Recipes from the Celebration of Friendship Dinner and Apron Auction

Chicken, Mushroom and Wild Rice Soup (Makes 12 cups)

2 (6oz) pkgs long-grain & wild rice

10 cups chicken broth, divided

3 Tab butter

1 cup sliced, fresh mushrooms

1 cup chopped celery

1 onion, chopped

¼ cup butter

½ cup flour

½ cup Half and Half

2 cups shredded chicken breast

Garnish with fresh Parsley

Bring rice, 4 cups chicken broth and 1 seasoning packet from rice mixes to a boil Cover, reduce heat and simmer until rice is tender and liquid is absorbed.

Melt 3 Tab butter in large skillet. Add mushrooms, onion and celery. Cook until tender.

In a Dutch oven, melt the ¼ cup butter. Whisk in flour and continue whisking until bubbly. Gradually whisk in remaining 6 cups of broth. Cook 10 minutes or until slightly thickened. Whisk in Half and Half.

Stir in remaining ingredients. Cook, stirring occasionally about 10 minutes. Do not boil.

Serve, garnish, and sit back to await praises on your cooking!

Italian Sausage, Pasta and Bean Soup (Makes 9 cups)

1 Tab Olive Oil

1 onion, chopped

2 Tab minced garlic

6 cups reduced-sodium chicken broth

1 ½ cups small bowtie pasta

2 cans Cannellini beans, rinsed and drained

1 can diced tomatoes in juice

Italian sausage cut in 1 inch pieces

½ cup fresh, chopped parsley

¼ grated Parmesan cheese

Heat oil in 4 quart saucepan over medium high heat. Add onion and sausage. Sauté 5 minutes. Add garlic and cook 1 minute more.

Add broth and bring to a boil. Add pasta and cook 5 minutes. Stir in beans and tomatoes and cook together until pasta is tender.

Remove from heat and stir in parsley and cheese. Serve hot and enjoy!