

Mushroom and Wild Rice Soup

3 tbsp. butter
1 med. Onion, diced
1 sm. carrot, diced
2 ribs celery, diced
6 cloves fresh garlic, minced
 $\frac{3}{4}$ c. flour
1 $\frac{1}{2}$ c. Marsala wine (divided)
1 tbsp. chopped fresh thyme
1 c. cooked wild rice
 $\frac{1}{4}$ tsp. cayenne pepper
3 c. sliced mushrooms
salt to taste
crisp leeks (see recipe)
approx. $\frac{1}{2}$ gal. Chicken stock (divided)

In large soup pot, melt butter. Add onion, carrot, celery, and garlic. Saute over high heat until tender, 3 to 5 minutes. Gradually add flour to make a light roux; let cook for 5 minutes. Push roux and vegetables to one side of the pan and add 1 cup of the Marsala. Over medium heat let Marsala reduce to about $\frac{1}{4}$ of original volume. This will take about 5 minutes. Add half of the stock and the thyme. Season with salt. Add cayenne pepper. Bring to a simmer. Reduce until mixture thickens enough to coat the back of a spoon. Strain and discard vegetables. Add mushrooms, rice and remaining Marsala. Return to a slow simmer. Add remaining stock as needed to adjust consistency. Soup should be thick enough to coat the back of a spoon.