



### Pheasant Wild Rice Soup

2 pheasants cut up into bite size pieces

1 cup wild rice

½ cup diced onions

½ cup diced celery

½ cup diced carrots

2 strips of bacon, chopped

½ cup sliced mushrooms

1 ½ cups heavy cream

½ cup sherry wine

8 cups of water

In a soup kettle, sauté pheasant, onions, celery, carrots and bacon until vegetables are tender. Deglaze with sherry and let reduce by half. Add in mushrooms, wild rice, cream and water, bring to a boil, reduce heat to a simmer and let cook for 45 minutes. Thicken soup with roux or corn starch slurry. Season to taste with salt & pepper.

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