

# **Mushroom Wild Rice Soup with Asparagus**

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1 lb. Asparagus, cleaned and woody stems snapped off.

1 Onion, finely chopped

2 stalks Celery, finely chopped

1 Carrot, finely chopped

2 T.+ Olive Oil

16 oz. White Mushrooms, cleaned, halved and sliced

2 cloves Garlic, minced

2 quarts (8 cups) Vegetable Stock

Salt and Pepper

Chopped Parsley

2 C. Wild Rice, cooked

Preheat oven to 400 degrees. Rub asparagus with olive oil. Roast 5-7 minutes until roasted but still firm. Cool. Chop into bite sized pieces.

Sauté onion, celery, and carrot in olive oil till softened. Add mushrooms and garlic and continue to sauté until mushrooms are softened. Add stock and cook for 15-20 minutes.

Season with salt, pepper and parsley.

Add asparagus and wild rice just before serving.