



## Hearty Wild Rice Soup

### Description



This recipe for hearty wild rice soup was submitted by Kathy Herink of Gladbrook, IA to *Taste of Home* magazine. It's featured in the Oct./Nov. issue of *Taste of Home's Simple and Delicious* magazine I received at the [Taste of Home Cooking School](#). I've tried several recipes from the magazines I received and so far I've been pretty happy with most of them.

My friend Anne made the recipe first and suggested I try it. It was a big hit with her family and my family loved it as well. It's a very hearty and filling soup so it makes a great main meal. I have a feeling this soup will become a new staple recipe in my home during the winter months.

I love the fact that it's easy and only takes about 20 minutes to make from start to finish. I buy frozen chopped onions which shortens the preparation time even more. I can't tell you how excited I was several years ago when I learned you could buy frozen chopped onions. Two onions seemed like a lot to me so I probably only added about one. I hope you enjoy this warm satisfying soup. Let me know if you give it a try.

Linking to: [Time to Sparkle Link Party](#), [Live Laugh Linky](#), [Strut Your Stuff Saturday Link Party](#)

## Hearty Wild Rice Soup

Author: Dawn

### Ingredients

- 1 lb. ground beef
- 4 celery ribs, chopped
- 2 large onions, chopped
- 3 cups water
- 1 can (14 1/2 oz) chicken broth
- 1 can (10 3/4 oz) condensed cream of mushroom soup, undiluted
- 1 pkg (6 3/4 oz) quick-cooking long grain and wild rice mix
- 5 bacon strips, cooked and crumbled

### Instructions

1. In a Dutch oven, cook beef, celery and onions over medium heat until beef is no longer pink and vegetables are tender, breaking up beef into crumbles; drain.
2. Stir in water, broth, soup, rice mix and contents of the seasoning packet.
3. Bring to a boil.
4. Reduce heat; simmer, covered, 5 minutes or until heated through.
5. Top each serving with bacon.

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### Author

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