

WILD MUSHROOM WITH WILD RICE AND BRAISED BEEF SOUP

- 2 ea Onions, yellow, small, diced
- 3 ea Garlic clove, chopped
- 2 lbs Wild mushrooms, sliced
- 2 lbs Braised beef, large dice or shredded
- 1 cup Wild rice, uncooked
- 2 each Thyme, fresh, chopped
- 1 bunch Green onions, sliced thin
- Oil
- 1 gal Knorr® Liquid Concentrated Base Beef, prepared
- 4 ea Carrots, julienned
- Plain croutons for topping

1. Sweat onions and garlic in small amount of oil until translucent.
2. Add carrots and sauté 3 minutes.
3. Add wild mushrooms and sauté for 2-3 minutes.
4. Add prepared Knorr® Professional Liquid Concentrated Beef Flavor Base and bring to a simmer.
5. Add braised beef and wild rice, simmer 45 minutes or until rice is tender.
6. Add thyme and green onions, reserve some for garnish.
7. To serve, garnish with additional green onions and croutons.

ADDITIONAL INFORMATION

Ingredients

[• 3 ea Garlic clove, chopped, 1 bunch Green onions, sliced thin, 1 cup Wild rice, uncooked, 1 gal Knorr® Liquid Concentrated Base Beef, prepared, 2 ea Onions, yellow, small, diced, 2 each Thyme, fresh, chopped, 2 lbs Braised beef, large dice or shredded, 2 lbs Wild mushrooms, sliced, 4 ea Carrots, julienned, Oil, Plain croutons for topping](#)

Course

[Lunch, Sides, Starters](#)

Cuisine	American , Seasonal Winter
Category	Soups
Serving Size	10