

# SAVORY MUSHROOM SOUP WITH WILD RICE AND CRANBERRY

PAIRED WITH 2019 JOIE DE VIVRE | YIELDS 6 SERVINGS

## INGREDIENTS

2 tbsp Olive Oil  
1 large Onion, diced  
3 cloves Garlic, minced  
6 cups Crimini Mushrooms  
2 tbsp fresh Thyme Leaves  
1 tsp fresh Rosemary leaves, finely chopped  
1 quart Vegetable Broth  
½ cup dry Sherry

¼ cup Cranberry Juice  
½ cup Wild Rice  
¼ cup dry Cranberries  
Kosher Salt as needed  
Freshly ground Black Pepper as needed  
Chopped fresh Parsley, Rosemary or Thyme leaves for garnish

## METHOD

1. Heat the olive oil over medium heat in a Dutch oven or 6 quart pot. Add onion and cook for about 5 minutes and onions begin to brown. Add garlic and continue cooking until vegetables are translucent and fragrant.
2. Add mushrooms, thyme and rosemary and cook over medium heat for 10 minutes to allow mushrooms to cook and mushroom juices to condense.
3. Add the sherry and cranberry juice and cook to reduce the liquid for about 3-5 minutes.
4. Add the vegetable broth and return liquid to a simmer and cook for 20 minutes.
5. Meanwhile, in a separate saucepan, rinse the uncooked wild rice in cold water and drain off the water then cover the (raw) wild rice with cold water (2 inches over the rice) and add 1 teaspoon of Kosher salt. Bring water to a boil then reduce the heat to a simmer and cook rice until tender but not fully split and mushy. Drain the cooking water and rice through a mesh strainer and then cool rice using cold water. Set rice aside until just before serving.
6. Next, wash the cranberries with hot water several times, then cover with hot water and allow to rehydrate slightly for 10 minutes. Drain, set aside until just before serving.
7. Next, puree the mushroom soup mixture in a blender until very smooth and velvety.
8. Taste and adjust the seasoning of the pureed mushroom mixture with salt and pepper.
9. Return the soup to the cooking pot and bring to a high simmer.
10. Add the rice and cranberries, taste again, then serve immediately in pre-heated bowls. Garnish with herbs, if desired.