

RECIPE *Rootin' Tootin' Rutabaga Soup w Laurentide Riesling*

INGREDIENTS

1/4 l b bacon

1 onion & 1 shallot chopped

2 celery ribs chopped

4 c rutabagas chopped

2 c potato chopped

2 c carrot sliced

1 c Laurentide Riesling

1 1/2 c water/1 1/2 c rice raw

5 1/2 c chicken stock

1 1/4 c milk or cream

1 T butter

salt & pepper/ chives chopped

DIRECTIONS

1. Cook bacon in large stockpot under crispy. Remove and reserve for topping.
2. Saute all root vegetables in bacon drippings and butter until onion translucent.
3. Deglaze and reduce with the wine.
4. Add the water, rice and stock.
5. Bring to boil, then reduce to simmer for 1 hour or until rice cooked and all vegetables are soft.
6. Remove from heat and carefully puree in batches until smooth. Add small amount of water as needed to thin.
7. Stir in milk and reheat gently. Do Not Boil.
8. Add salt and pepper to taste.
9. Garnish with bacon bits and chives.
10. Serve with Laurentide Riesling!

Cheers!

~ 10 servings