



BLACK STAR FARMS

Smoked Turkey & Wild Rice Soup

Sips & Soups 2019

- 2 tablespoons olive oil
- 1 tablespoon chopped garlic
- 1 tablespoon chopped shallot
- ½ cup small diced carrot
- ½ cup small diced onion
- ½ cup small diced celery
- ½ cup small diced red pepper
- ½ cup small diced butternut squash
- 1 cup white wine
- ½ cup roasted, peeled and diced poblano pepper
- 1lb diced smoked turkey
- 16 oz chicken stock
- 16 oz heavy cream
- 1 cup cooked wild rice

Sauté garlic and shallots in olive oil over medium heat until fragrant about 2-3 minutes. Add carrots, onion, celery, butternut squash and red pepper and cook until tender. Deglaze pan with white wine. Add all remaining ingredients and simmer for one hour on low heat. Add salt and pepper to taste.

Garnish with chopped green onions and hot pepper jam or compote.

Serves 6-8 people.

