

Wild Mushroom and Rice Chowder

1 tbsp	Butter
1 tbsp	olive oil
1	onion, thinly sliced
2	stalks celery, sliced
1	large garlic clove, minced
½ cup	flour
6 cups	vegetable or chicken stock
3-4 cups	sliced mixed mushrooms (I used button, Portobello and crimini or brown mushrooms)
1	large sprig of thyme (or ¼ tsp dried)
¼ tsp	salt
¼ tsp	pepper
1 ½ cups	cooked wild, brown or white rice
½ cup	whipping cream or half and half

1. In a large pot, heat butter and oil over medium heat. Stir in onion celery, garlic and cook until onion has softened.
2. Sprinkle with flour and stir until absorbed. Take pan off heat.
3. Add stock a little at a time (to avoid lumps) stirring after each addition until smooth.
4. Return pot to heat. Add mushrooms and thyme – bring to a boil. Reduce heat and simmer covered and stirring occasionally for about 20min.
5. Stir in salt and pepper and remove the thyme sprig. Taste now and adjust seasonings as needed.
6. Just before serving stir in cooked rice and heat through.
7. Garnish with a swirl of cream in the center of each bowl