

## Jimmy's Cream of Celery/Pheasant Soup

### *Ingredients:*

¼ c of butter  
2 c diced celery  
1 c celery (pureed)  
2 c diced onion  
1 Tbsp diced garlic  
2 c Pheasant stock (or chicken, homemade is richer)  
¾ c carrots (diced and cooked)  
¾ c mushrooms (sauteed)  
2 ½ c pheasant (roasted & diced)  
¾ c Wild rice (cooked)  
2 c Heavy cream  
¼ c fresh parsley (chopped)  
Salt, black pepper and sage (to taste)

*Servings:* approximately 4

### *Method:*

- 1) In a heavy stock pot sauté diced celery, onions & garlic until slightly wilted/translucent. Then add stock and heat. Add pheasant, carrots, mushrooms and rice. Allow to become heated.
- 2) Then add cream, celery puree, parsley, and seasonings and allow to simmer (do not boil the cream) approximately 20 minutes. Then serve.

### *Tips:*

- 1) May substitute any poultry type protein if desired.
- 2) Roast pheasant until thickest aspect reaches 165 degrees. Roast tightly covered to retain moisture (I add a bit of water in base of my Dutch oven).
- 3) Make stock. After pheasant is roasted allow to cool slightly and then 'pick meat' off carcass. Add carcass to heavy stock pot with enough water to cover bird, and boil to make 'pheasant stock.' I add salt and pepper and 2 bay leaves for mine.