

# Wild Chowder. Wild Rice and Smoked Wild Turkey

## Ingredients

- 4 C chopped smoked turkey
- 32 oz chicken broth
- 1 C uncooked Wild Rice
- 1 lb bacon (because everything is better with bacon)
- 1 C chopped onion
- 1 C chopped baby carrots
- 1 C chopped celery
- 1/2 stick butter
- 3 T minced garlic
- 1/2 t marjoram
- 1/2 t rosemary
- 1/2 t sage
- 1 t salt
- 1 t pepper
- 2 C half and half
- 1 block cream cheese

## Instructions

- Cook wild rice and put in a stockpot.
- Add the chicken broth and turn on low to simmer.
- Chop bacon, fry, drain, and add to stockpot, along with the smoked turkey.
- Chop and fry the veggies in butter. Carrots and celery first and onion later. Fry until 3/4 cooked, then dump into stockpot.
- Add spices and half and half.
- Let simmer for 10 minutes.
- Add the cream cheese and simmer for 10 more minutes.

We like to add croutons in the bowls for serving.

