

Wild Rice and Onion Soup – Gibbs-California Wild Rice

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- **Yield:** 10 Servings

The combination of onions and wild rice will leave your taste buds wanting more. Wild rice's texture complements the onions perfectly.

Recipe courtesy of: California Wild Rice Advisory Board

Ingredients

- 4 1/2 lb [onions](#) *sliced thin*
- 1/3 cup [butter](#)
- 1/4 cup [sugar](#) *optional*
- 3 1/3 pints [beef broth](#)
- 3 1/3 cup [California Wild Rice](#) *cooked*
- 2 tbsp [port wine](#)
- 30 [French baguette slices](#) *lightly toasted*
- 2 2/3 cups [grated Gruyere of Swiss cheese](#)
- [salt and pepper](#) *to taste*

Instructions

1. Sauté onions in butter over medium heat 15 minutes, stirring frequently. If desired, sprinkle with sugar. Caramelize approximately 45 minutes.
2. Season with salt and pepper. Add half of the broth; simmer uncovered 15 minutes.
3. Add remaining rice; simmer 5 minutes, remove from heat and stir in wine.
4. Top each serving with 3 bread slices; sprinkle with cheese. Run under grill to melt cheese. Serve immediately.

- **Course:** [Soup](#)