**Creamy Wild Rice Duck Soup**

3 tablespoon butter

½ cup finely chopped carrot

½ thinly sliced celery

¼ finely chopped onion

1/3 cup House Autry Chicken Breader

3 cups chicken broth

2 cups cooked wild rice

2 cups half and half

1/3 cup dry white wine

¼ teaspoon salt

1 teaspoon pepper

1/8 teaspoon ground nutmeg

1 cup (4oz) cooked cubed duck (1/4 inch cubes)

In a 3 quart saucepan, melt butter over medium-high heat. Add carrot, celery and onion. Cook for 5 to 7 minutes, or until vegetables are tender, stirring occasionally. Stir in House Autry Breader. Cook for 1 minute, stirring constantly. Blend in broth, stirring until smooth. Bring to a boil.

Stir in rice, half and half, wine, salt, pepper, and nutmeg. Cook for 8 to 10 minutes, or until hot, stirring constantly. (Do not boil.) Stir in duck. Cook for 2 to 3 minutes, or until heated through, stirring constantly. Yields: 6 servings.