

## **Peking Duck & Wild Rice Soup**

**Yield: 6-8 Servings**

**Time: 3 hours**

### **Ingredients**

1 Peking Duck (cooked), deboned, skin removed, and finely chopped  
4 tablespoons butter  
2 tablespoons duck fat  
3 carrots (1 cup) finely chopped  
2-3 leeks (2 ½ cups) tender white parts only, finely chopped  
2 celery stalks finely chopped  
3 cloves garlic minced  
1/3 cup flour  
2 quarts chicken broth or duck broth  
¾ cups wild rice blend (wild, brown, white rice sold in one package)  
1 tablespoon salt  
½ tablespoon pepper  
3 tablespoons light soy sauce  
1 tablespoon dark soy sauce  
1 tablespoon tamari soy sauce  
4 tablespoons Worcestershire sauce plus 3 tablespoons for finishing  
1 cup heavy cream (hot)  
5 tablespoons dry sherry  
2 tablespoons Marsala wine  
8 oz Shitake mushrooms, finely chopped  
6 slices of thick-cut Applewood Smoked Bacon  
¼ cup chives, finely chopped  
3 tablespoons parsley, finely chopped  
2 tablespoons crème fraîche  
Juice of ½ lemon

### *Preparation*

#### **Step 1**

In large pot or Dutch oven, melt 2 tablespoons butter and two tablespoons duck fat. Sauté all vegetables (except mushrooms) until soft, about 8-10 minutes. Add flour and continue sautéing for an additional 3-5 minutes. Add broth, 4 tablespoons Worcestershire sauce, light soy sauce, dark soy sauce, Tamari, rice and bring to a boil. Lower heat and simmer 45-60 minutes until rice has softened.

## **Step 2**

While the soup base simmers, debone cooked duck, remove skin, and finely chop. Reserve in bowl. In a non-stick skillet, fry 6 slices of bacon until crisp and remove to plate with paper towels to drain. When cool, finely chop bacon and reserve with duck. Save skillet with bacon fat for step 3.

## **Step 3**

Sauté chopped mushrooms in skillet in bacon fat plus 2 tablespoons of butter until moisture is released and evaporated. Deglaze pan with 2 tablespoons sherry. Reserve mushrooms.

## **Step 4**

Add cream, duck, mushrooms with any liquid, and bacon to soup. Stir to combine. Add 2 tablespoons crème fraîche, 3 tablespoons of dry sherry, 2 tablespoons of Marsala, 3 tablespoons of Worcestershire sauce, and lemon juice.

## **Step 5**

Taste for seasonings, adding a dusting of fresh cracked pepper and salt if needed. Stir in chives and parsley just before serving.