

Wild Rice, Cheese, and Bacon Soup

This Recipe will make 2 medium trays and 1 large serving*

[Adventures in Freeze Drying: Wild Rice, Cheese and Bacon Soup Freeze Dried and Rehydrated](#)

Ingredients:

1 C Wild Rice
1 medium Yellow Onion chopped
1 lb Bacon Sausage
2 cans Cream of Mushroom Soup
2 cans Cream of Potato Soup
1 can of Evaporated Milk and 1 can of water
1 lb of Velveeta cubed



Directions:

1. Cook onion in a little bit of chicken broth until caramelized, cook bacon sausage until done, drain and rinse very thoroughly
2. Cook wild rice with $1\frac{1}{4}$ C water in an Instant Pot on high pressure for 3-4 minutes and naturally release for 10 minutes, or follow conventional directions to cook the wild rice.
3. Combine all ingredients in a slow cooker on low heat, stirring occasionally, until all cheese is melted.
4. Spread evenly on a parchment lined tray, use dividers set to 10 portions, cover with a lid and freeze until solid.
5. Remove lid, and freeze dry.
6. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: 36 hours

Rehydration: Use $\frac{3}{4}$ C - 1 C of boiling water per 2 portions of soup. Add boiling water to the soup, stir until it looks creamy, cover and let sit for 2-5 minutes, stir and eat.



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Cycle times & rehydration for reference only

* Large Tray = 8 Cups/tray Medium = 6 Cups/Tray Small = 4 Cups/Tray