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Smoked Salmon Chowder

Courtesy of:



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Yield: 8 servings

8 ounces of Bacon, diced
2 Tablespoons Bacon Fat, reserved
2 cups Cremini Mushrooms, sliced
1 cup Yellow Onion, diced
1 cup Celery, diced
½ Tablespoon Dry Mustard
1 Quart Heavy Cream
1 Pint Chicken Stock
1 cup Wild Rice, cooked
6 ounces Smoked Salmon, chunked
1 teaspoon Rosemary, minced
Salt To Taste
Rosemary Sprigs for Garnish (Optional)

In a Dutch oven or stock pot, render Bacon under medium heat. Remove Bacon and reserve 2 Tablespoons of Bacon Fat. Sweat Cremini Mushrooms until all liquid is released and evaporated. Add Yellow Onion and Celery. Cook until soft. Add Dry Mustard and stir. Slowly add Heavy Cream and raise heat to medium high. Let simmer until cream is warmed through and has begun to reduce. Add Chicken Stock and bring back up to a simmer. Add in Wild Rice, Smoked Salmon, and Rosemary. Gently stir. Taste, add Salt. Taste again and adjust Salt as needed. Transfer Chowder into bowls and garnish with a Rosemary Sprig.

