

# Smoked Salmon Chowder

Makes 20 cups (easily halved)

by Chef Rebecca Clarke

1 stick butter (1/2 cup)	2 large onions, diced
6 stalks celery, diced	4 carrots, diced
1 glass (6 oz) Chardonnay	12 oz clam juice
16 oz seafood or fish stock	5 cups whole milk
12 oz water	2.5 Tbs flour
5 yukon gold potatoes, diced	2 tsp dried thyme or 1 tsp fresh
2.5 cups cream	1 tsp salt
1 tsp cayenne (to taste)	1.5 lbs. hot smoked salmon, shredded
Fresh parsley to garnish	



1. Heat butter in large pot over medium high heat. Add onion, carrots and celery. Sauté until soft and starting to caramelize (or slightly brown). Add chardonnay to deglaze pan. Continue to cook until liquid is nearly evaporated.
2. Add seafood stock, clam juice, water and potatoes. Bring to a boil and lower heat to simmer. Simmer potatoes until fork tender. (Don't overcook potatoes - they continue to cook once milk is added.) Add four cups milk reserving the fifth cup to whisk with the flour. Add flour mixture to thicken soup slightly. If a thicker, chowder is preferred add more flour. For a "brothier" chowder, stick with measurements. Once chowder is bubbling add thyme, cayenne, salt and cream. Simmer 5-10 mins.
3. When ready to serve, add smoked salmon. Smoked salmon is salty. Avoid over-seasoning chowder before the addition of the salmon. Taste and season as preferred. Add parsley to garnish.
4. Serve warm with baguette or crackers and a glass of your favorite Fairsing Vineyard Chardonnay.