

Crab or Salmon Chowder

Servings: 6

Source: Bon Appetit January, 2003

Ingredients

- 6 Fresh Yellow Corn
- 4 cups Chicken Broth
- 3 cups Whipping Cream
- 2 Olive Oil
- 7 Bacon Slices, Cut Crosswise ¼ Inch Strips
- 1½ cups Onion, Finely Chopped
- 1½ cups Leeks (white And Pale Green Parts Only), Finely Chopped, About 2 Medium
- ¾ cups Celery, Finely Chopped
- 1 teaspoon Fennel Seeds
- 1¾ lbs. White-Skinned Potatoes Peeled, Cut Into ½" Cubes
- 2 tablespoons Butter
- 6 ounces Fresh Chanterelle Mushrooms, Thickly Sliced
- 2 Dry Sherry
- 1 teaspoon Fresh Thyme Leaves
- 1 lb. Fresh Crabmeat Or Salmon
- 2 Fresh Parsley, Chopped

Method

Cut kernels off corn cobs. Set kernels aside. Combine cobs, broth, and cream in heavy large saucepan. Simmer 5 minutes. Remove from heat.

Heat oil in heavy large pot over medium-high heat. Add bacon and saute until crisp, about 8 minutes. Transfer bacon to paper towels to drain. Pour off all but 3 tbsp pan drippings; add onion, leeks, celery, and fennel seeds to pot. Saute until vegetables are crisp-tender, about 4 minutes. Stir in potatoes. Discard cobs from cream mixture; strain cream mixture into potato mixture. Simmer until potatoes are almost tender, stirring occasionally, about 10 minutes. Stir in corn kernels. Simmer chowder until potatoes are tender, about 5 minutes longer.

Meanwhile, melt butter in heavy large skillet over medium heat. Add mushrooms and saute until tender, about 5 minutes. Stir in Sherry and thyme. Add mushroom mixture to chowder. Season to taste with salt and pepper.

Saute crabmeat in same large skillet over medium-low heat just until heated through, about 3 minutes. Divide crabmeat, reserved bacon, and parsley among bowls. Ladle chowder over and serve.

Serves 6-8.