



Mushroom Chowder

This is a classic chowder of milk and potatoes with the flavor of mushrooms taking center stage. A splash of sherry rounds out this delicious soup.

The restaurant at the Kimbell Art Museum in Fort Worth, Texas is where I first tasted this soup. I bought their cookbook to get this recipe. I hope you enjoy it as much as I do.

Yield: 8 servings

2 tablespoons butter	1/2 teaspoon dried thyme
1/2 cup onion, diced small	2 cups milk
1/2 cup celery rib, diced small	1 cup heavy cream
1 cup chicken stock	Kosher salt, to taste
1 cup potatoes, peeled and diced into 1/2-inch cubes	Pepper, to taste
6 cups mushrooms, sliced	1/4 cup dry sherry, optional*

*The sherry may be optional but it really takes the soup up a notch.

Sauté onions and celery in butter until onions are translucent.

Add stock, potatoes, mushrooms, and thyme and simmer until potatoes are fork tender.

Add milk and cream and cook 5 minutes.

Add sherry and cook long enough to cook off alcohol.

Taste and adjust seasoning as needed.

