

MUSHROOM CHOWDER

CHANTERELLES, SHITAKE, AND CREMINI

THE BASE:

- 2 quarts bone broth
- 1 cup dried/chopped chanterelles
- 2 cups dried/chopped shitakes
- 1 Tbsp dried Rosemary
- 1 Tbsp dried Thyme

Set the bone broth, and mushrooms, and herbs on WARM in the crock pot over night or for six hours until they are soft. The mushrooms absorb the bone broth and the broth absorbs the mushroom flavors.

IMMERSION BLEND the pot, or use a food processor to puree the base to the consistency you like.

THE CHOWDER:

- 1 Tbsp Salt
- 1 sweet onion chopped
- 4 cups chopped red potatoes
- 1 Tsp. Cumin
- 1 package of cremini mushrooms fresh and finely chopped

Cook on low with the mushroom base for four hours, or until the potatoes are almost tender.

THE CREAM:

- 1 cup heavy whipping cream
- 1 ½ cups half and half
- 2 Tbsp butter

Stir the dairy ingredients into the soup and mix well. Continue to cook on low for another hour to or so until the potatoes are indeed tender, but do not let the cream base burn or scald in the crock pot.

*GARNISH WITH FRESHLY CHOPPED BASIL AND CILANTRO



ABOUT THIS RECIPE:

Last year I inoculated a shitake log on my property. Since then, I've been experimenting with store-bought shitakes to discover ways to use the mushrooms when they are able to be harvested (if ever). Very near to my property, in the Siuslaw National Forest, there is a chanterelle grove where I forage wild mushrooms. I dry them and use them year round in dishes. I use a lot of mushrooms when I cook, and what I don't use, I dry for later.

This chowder started out as a soup, but I felt like it was missing something. It was my best friend who suggested the potatoes, and the cream of mushroom became a chowder, heavy, rich and filling.

A NOTE ON THE BONE BROTH.

I make large batches of bone broth, and they are never two the same. Unfortunately, or fortunately, the bone broths and stocks I make are whatever I have on hand that needs to be used up, plus the bone and marrow of the beef share I purchased last year. Bone broth can take several days to make and the ingredients are never the same but may include; garlic, celery pulp and seed, onions, carrots, star anise, pepper, cumin, salt, fennel, olive oil, etc. I make a five quart batch, then put the jars in the refrigerator for use in chilis, soups, stews, and pastas. Bone broth is rich in flavor and collagen.

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CHANTERELLES FROM MY LOCAL WOODS NEAR THE ELDER GLADE