

OYSTER MUSHROOM CHOWDER

From Powhatan Kitchen



Ingredients:

3 bunches of oyster mushrooms (they will tear apart)
4 oz. diced bacon
2 tablespoons unsalted butter
1 medium onion diced
½ a large red bell pepper
2 sprigs of fresh thyme
½ teaspoon ground cumin
¼ teaspoon turmeric
1 pound yukon gold potatoes (or other all purpose potatoes) ½ inch diced
3 cups chicken stock
Kosher salt and freshly ground black pepper to taste

For Garnish: 2 tablespoons confetti chives or scallions (thinly sliced)

Instructions:

1. Heat a 3 to 4 quart heavy bottom pot over low heat and add the diced bacon. Once it has rendered a few tablespoons of fat, increase the heat to medium and cook until bacon is golden brown. Pour off all but 1 tablespoon of bacon fat, leaving the bacon in the pot.
2. Add the butter, onion, ½ the mushrooms, bell pepper, thyme, cumin, and turmeric and sauté, stirring occasionally with a spoon, for about 8 minutes, until the onion and pepper are tender but not browned.
3. Add the other ½ of mushrooms, potatoes and stock and turn the heat. Cover and boil vigorously for about 10 minutes. Some of the potatoes will have broken up, but most should retain their shape. Adjust seasoning with the salt and pepper.
4. When ready to serve add the garnish of your choice.

Makes about 7 cups.