



## Spring Chowder of Sweet Peas, Mushrooms, and Applewood-smoked Wild Salmon

Serves 6

By Tom Douglas

### *Ingredients*

2 tablespoons olive oil  
1 tablespoon bacon fat or butter  
½ cup chopped celery  
½ cup chopped onion  
½ cup chopped leeks, white and light green parts only  
1 cup thin-sliced small button mushrooms  
1 cup ¼-inch diced red potatoes  
4 cups chicken stock (homemade or low-sodium purchased)  
1 cup heavy cream  
2 cups fresh English sweet peas (the shelled peas)  
Kosher salt and freshly ground black pepper to taste  
¼ cup chopped parsley  
1 tablespoon chopped fresh tarragon  
1 teaspoon chopped fresh thyme  
Applewood smoked wild salmon (purchased), broken into chunks (1 ounce per serving)  
Lemon for zesting

### *Instructions*

Put the olive oil and bacon fat in a large saucepan over medium heat. When the oil is warm, add the celery, onion, leek, mushrooms, and potatoes. Lower the heat and cook the vegetables, stirring, until softened but not browned, about 10 minutes.

Add the chicken stock and the cream. Bring to a boil, then lower heat to a simmer. (The vegetables should be tender.) Add the peas and simmer for about 3 minutes until the peas are just tender. Season to taste with salt and pepper.

Add the chopped fresh herbs. (Note: the herbs should be added only when you are ready to serve the chowder). Ladle the chowder into bowls. Top each serving of chowder with about an ounce of smoked salmon. Grate a little lemon zest over the top of each chowder and serve immediately.