

Chanterelle Bacon Corn Chowder

<http://userealbutter.com/2015/09/10/chanterelle-bacon-corn-chowder-recipe/>
from *Not Without Salt*

4 strips bacon, cut into 1/4-inch pieces
1 medium onion, diced
1/2 bulb fennel, diced (I didn't have fennel, so I used 2 stalks of celery)
3 garlic cloves, minced
1 1/2 tsps fresh thyme
6 oz. chanterelle mushrooms (or any mushroom), roughly chopped
1/2 cup white wine
2 1/2 cups chicken broth
1 1/2 cups potatoes, cubed
1 cup corn kernels
3/4 cup cream
2 tsps fresh dill, chopped
salt
freshly ground pepper
1 tbsp fresh lemon juice

Brown the bacon in a stock pot over medium heat until browned and crisp. Add the onion, fennel (celery is what I used), and garlic to the pan. Sauté until the onions are translucent, about 5 minutes. Turn the heat up to medium-high and add the thyme and mushrooms, sautéing until the mushrooms are cooked. Pour the wine into the pot and deglaze the bottom, scraping up the browned bits (those are full of flavor!). Add the chicken broth and potatoes and simmer until the potatoes are tender (about 20 minutes). Add the corn and cream and bring the soup to a simmer for 2 minutes. Turn off the heat and season with the dill, salt, and pepper to taste. Stir in the lemon juice. Serves 4.