



Wild Mushroom Chowder with Bacon and Leeks

Ingredients

- 4-6 strips of thick bacon, sliced into 1/4 inch strips
- 2 tablespoons [Fustini's Butter olive oil](#)
- 1 cup leeks, white and light green parts, thinly sliced
- 1/2 cup celery, finely chopped
- 8 oz Chanterelles (or other mushrooms) roughly chopped
- 1 teaspoon fresh thyme
- 1 Bay leaf
- 1 tablespoon flour (optional)
- 1/4 cup [Fustini's Thyme balsamic](#)
- 1/2 cup dry white wine
- 4 cups chicken stock
- 1 teaspoon sea salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 teaspoon nutmeg
- 1/4 teaspoon cayenne pepper
- 1 lb baby Yukon gold potatoes, cut in half
- 1 cup cream
- 1 tablespoon honey
- 1 tablespoon freshly squeezed lemon juice

Sharon's Hint

Some great Fustini olive oil substitutions would be Cayenne Crush or Garlic. Adapted from themodernproper.com

Directions

Step 1.

In a large, dutch oven or soup pot, over medium heat, fry the bacon pieces until slightly crispy. Add the olive oil, leeks and celery. Sauté the leek mixture for 5-7 minutes until the leeks and celery begin to soften. Turn the heat to medium-high and add the chanterelles, thyme and bay leaf. Sauté for 3-5 minutes, until the mushrooms are soft. Add the flour and stir to incorporate. Slowly pour the balsamic and then the white wine in, scraping the bottom of the pot. Allow to simmer for 3-5 minutes until the liquid reduces by half.