

Smoked-Trout Chowder

Paired with 2018 Devil's Gulch Vineyard Chardonnay

- 1 tablespoon butter
- 2 ribs celery, chopped
- 6 scallions, white bulbs and green tops chopped and reserved separately
- 2 cloves garlic, minced
- 1 pound baking potatoes (about 2), peeled and cut into 1/2-inch cubes
- 1/4 cup dry white wine
- 2 cups water
- 1 quart canned low-sodium chicken broth or homemade stock
- 1 teaspoon dried thyme
- 1 bay leaf
- 1 1/4 teaspoons salt
- 1 cup half-and-half
- 2 fillets peppered smoked trout, skin removed, fish flaked

In a large pot, melt the butter over moderately low heat. Add the celery, the chopped scallion bulbs, and the garlic and cook, stirring occasionally, until the vegetables start to soften, about 10 minutes.

Add the potatoes, wine, water, broth, thyme, bay leaf, and salt to the pot. Bring to a boil. Reduce the heat and simmer, partially covered, until the potatoes are tender, about 15 minutes.

Stir the half-and-half into the soup. Simmer until the soup starts to thicken, 2 to 3 minutes. Remove the pot from the heat and stir in the trout and the scallion tops. Remove the bay leaf from the soup.

Notes

If peppered smoked trout isn't available, use regular smoked trout and one teaspoon fresh-ground black pepper instead.