



McFarland Springs Trout Chowder

Yield 1X:	640	oz.	Allergens: Dairy, garlic, onion, gluten			
Portion:	6	oz.				
Portions:	107					
Shelf life:	5 days					
Date:	7.17.14					

Prep Recipe Ingredient	1 X		2 X		3 X	
	lb	oz/each	lb	oz/each	lb	oz/each
Bacon, small dice	2		4		6	
Garlic, minced		12.00	1	8.00	2	4.00
Onion, small dice	6		12		18	
Celery, small dice	3		6		9	
Leek, split, rinsed, small dice, white only	3		6		9	
Bay leaf - 4 each - in cheesecloth with thyme		0.13		0.25		0.38
Fresh thyme, 1/2 bunch		0.50		1.00		1.50
White wine		25.40	3	2.80	4	12.20
Reduced trout stock	8		16		24	
Water	8.0		16.0		24.0	
Whole butter	1	10.00	3	4.00	4	14.00
AP Flour	1	10.00	3	4.00	4	14.00
Cream, heavy	4		8		12	
Milk, whole	4		8		12	

Prepare the roux. Place the butter in a suitable pot, and place over medium-high heat. When the butter is melted, add the flour and cook, stirring, until the mixture is white and bubbling. Remove from the heat, and transfer to a medium mixing bowl. Allow to **cool completely** at room temperature while you prepare the other ingredients.

Put a short stock pot over high heat. When hot, add the bacon, and reduce the heat to medium . Allow to slowly cook, stirring occasionally, until the fat is rendered from the bacon, and the bacon begins to brown.

Increase the heat to medium-high, then add the garlic. Cook, stirring, for 30 seconds. You should smell a strong garlic aroma. Add the remaining vegetables, and cook, stirring occasionally until they begin to soften, 5 - 8 minutes depending on the power of your stove, and the size of the pot. Take care not to brown the vegetables by moderating the heat and stirring the sides of the pot.

When the vegetables have softened, add the wine. Allow the wine to simmer until the alcohol smell has boiled off, and the wine aroma has replaced it, five minutes or less. Add the stock, water, the thyme and bay leaves, and stir to combine well.

Bring to a rolling boil, then reduce to a simmer. Slowly whisk the roux into the simmering soup, and whisk the soup until it has thickened. Continue to simmer until the vegetables have softened, then remove the herbs, transfer to a suitable Cambro.

Add the cream and milk, then season to taste with salt and black pepper. Transfer the cambro to a Lexan filled with ice and water and place an ice wand, in the soup. Cool within 2 hours 70°, and 4 hours to reach 41°. Cover, label, date, and initial. Store refrigerated until needed. **To prepare for service, heat one gallon of soup base to a boil, then add 3 LBS. of cooked, quartered mixed fingerling potatoes. Bring back to a boil, then transfer to the steam table to hold at 145 F.** Garnish with a 2 oz. portion of grilled McFarland Springs trout and chopped parsley.