Matsutake Corn Chowder

5 large Matsutake (or 1 pint jar canned Matsutake, drained), chopped into small chunks
2 cups chicken or vegetable stock
16 oz (1 pint) half & half
1 stick (1/4 lb) salted butter
5T flour
2 ½ cups frozen corn, thawed in warm water to cover, w/ 1 tsp each of salt and sugar. Drain well
½ lb bacon
1 yellow onion, chopped
2T dry Sherry plus a splash
3 cloves garlic, chopped fine
Lemon wedges
Salt & Pepper to taste

When chopping cooked bacon, mushrooms, and onions, you want to chop them about the size of the corn kernels.

- Cook bacon, remove from pan and drain off ½ of the grease (if cooked on the stovetop). Chop in to small pieces and set aside. Note: If cooked in the oven you will likely need all of the bacon grease in the next step.
- Sautĕ chopped onion in remaining bacon grease until soft. Add corn kernels and cook until browned. Add chopped garlic. Cook for 1 minute. Deglaze with a splash of Sherry, add back chopped bacon, mix and set aside.
- Simmer chopped Matsutake in stock for 10 minutes. Set aside.
- Melt butter, add flour stirring constantly over medium heat until combined and flour just begins to brown. Add ½ & ½ and stir to thicken. Once thickened, add reserved stock & Matsutake and continue thickening over medium heat.
- Place 3/4 of the Matsutake cream into a blender and blend on high speed until smooth. (reserve 1/4 left over in the pot). Add blended mixture back to the pot and stir. Add corn, bacon, onion mix, 2T Sherry and stir.
- Season with salt and pepper to taste. Serve with lemon wedges.
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Adapted from a recipe shared with me by Kristen Blizzard
Jon Sommer 2025