

## SAFFRON SALMON CHOWDER

### INGREDIENTS

1 cup carrots, matchstick cut  
1 cup leek, diced  
3 tablespoon olive oil  
1 cup waxy potatoes, matchstick cut  
1 1/2 pounds salmon filet, 1-inch pieces  
4-5 saffron threads  
2 cups seafood stock  
1 cup heavy cream  
salt and pepper to taste

### DIRECTIONS

In a small stock pot over medium heat, combine seafood stock and saffron threads. Bring to a simmer and then turn off the heat. Let the saffron steep in the stock for 10 minutes while you prepare the remaining ingredients.

In a large, heavy bottomed dutch oven, heat the olive oil until smoking. Add the leeks and sauté until translucent, about 3-4 minutes. Add the carrots and sauté a few more minutes. Add the potatoes, then strain the seafood stock through a sieve into the pot. This should cover the vegetables. Cover with a lid and let simmer on low heat for 15-20 minutes; the potatoes and carrots should be tender.

Add the fish and let simmer on very low for 5-6 minutes, until the fish is cooked through. At this point, avoid stirring much — or stir gently — as if you are rough with the stew, all the fish will fall apart. Add the cream and let come back to a gentle boil. Remove from the heat and taste. Add salt and pepper to taste. Serve immediately.