

# *News From The Fellowship Committee.....*

A special thanks to everyone who attended the soup potluck last Sunday! It was a huge success thanks to you! Plus, a special shout out to all our soup makers... everything was delicious! Thank you so much for your generous donations of time and soup! We had a couple of soups that were stand-outs and inquiring cooks want the recipes!

First Recipe was John Kim's "**Korean-Style Texas Chili.**" (From Food Network)

3 T vegetable oil, divided  
4 lb. Beef chuck roast( John just puts the entire roast in the crockpot.)  
6 cloves of garlic, roughly chopped  
1 medium onion, roughly chopped  
2 jalapeño peppers, roughly chopped, remove seeds and ribs.  
28 oz can of diced tomatoes  
6 T Gochujang  
2 T brown sugar  
1 1/2 tsp salt  
1/4 cup chipotle pepper in adobe sauce, roughly chopped  
1 T cumin  
1 tsp coriander  
1 bottle dark beer  
4 cups beef stock plus more if necessary (John just used 3 cups)

1. In large heavy bottom pot, heat vegetable oil over medium heat; add roast and brown on both sides (John just browns the entire roast and puts it in the pot.)
2. Sauté onion, garlic and jalapeño briefly then add roast to pot. Add remaining chili ingredients, making sure the beef stock covers everything. (John utilized a crockpot...he just put the whole roast without browning and dumped in the remaining ingredients. He set the crockpot on low and let the mixture simmer covered for 9 hr; at the ninth hour, he shredded the beef, then let it simmer for 1 more hour)
3. Assembly: Ladle chili into individual serving bowls and top with cheddar, scallions, sour cream. (We think this could also be utilized in a sandwich...yum!)

Second Recipe was Sandy Rowan's "**Smoked Salmon Chowder.**"

1 T olive oil  
3 medium Leeks, white and light green parts only, rinsed and sliced (about 3 cups)  
1 garlic clove, minced  
1 large russet potato, peeled and cubed  
1 large stalk celery, chopped

1/2 tsp kosher salt  
1/2 tsp freshly ground. Black pepper  
2 cups vegetable broth  
2 T tomato paste  
2 cups milk (any fat content)  
8 ounces smoked salmon, flaked (Sandy buys this at Costco)  
1/2 cup heavy cream  
2 T chives, chopped

Heat the olive oil in a large heavy bottomed pot over low heat. Add the leeks and garlic and sauté them for 2 minutes. Add the potato, celery, salt, and pepper and cook over medium heat for about 1 minute, stirring constantly. Add the broth and simmer until the potato is tender, about 15 minutes. Add the tomato paste and milk, then the salmon, and bring the mixture back to a simmer for a few minutes (do NOT let it boil or the milk will separate). As it simmers, stir in the cream. Remove from heat, garnish with the chives and serve.

Bon Appetit!  
The Fellowship Committee