

Salmon, Corn & Potato Chowder - Hazel Blue Acres, Silvana WA

3 Tbls. Butter

¾ cup onion, chopped

½ cup celery, chopped

1/3 cup carrots, grated

3 cloves garlic, minced

3 cups potatoes, peeled and diced

4 cups low sodium chicken broth

¼ tsp. black pepper

½ tsp dried dill

1 ½ cups cooked flaked salmon

OR 1 (14-15 oz) can of salmon

2 cups half & half

1 15 oz can creamed corn

1 Tbl. Fresh parsley, minced OR chives

1. In a soup pot melt the butter over medium heat. Add onion, celery, carrots & garlic and saute until soft.
2. Stir in the potatoes, broth, pepper and the dill. Cover and simmer 20 minutes or until the potatoes are nearly tender.
3. Reduce heat to low and add the salmon with the juice(if using canned), half and half and creamed corn, stirring until hot.
4. Ladle the chowder into warmed soup bowls and garnish with the parsley or chives. Serve immediately.

Makes 4 servings

Recipe from Salmon, Desserts & Friends by Ladonna Gundersen