

# Salmon Chowder

Judy Manning made this for one of our church dinners. It is delicious and reheats well. The original recipe called for eight ounces of cheddar cheese, but we left it out by mistake one time when we were making it for Bruce and Sara Gibb and it was fine without it and a bit lighter.

## Ingredients:

- 1 carrot (3/4 cup diced)
- 2 potatoes (2 cups diced)
- 1 onion (3/4 cup diced)
- 1 stalk of celery (1/2 cup)
- 2 tsp. Better-than-Bullion Chicken broth
- 2 Cups hot water
- 3 Tbsp. unsalted butter
- 1 tsp. garlic powder
- 1 tsp. salt
- 1/4 tsp. ground black pepper
- 1 tsp. dried dill weed
- 2 cans (16 oz. salmon)
- 1 can (12 oz.) evaporated milk
- 1 can (15 oz.) creamed corn



## Equipment:

- Large pot

### Salmon Chowder:

| <input checked="" type="checkbox"/> | Directions   | Time (min) |
|-------------------------------------|--|------------|
|                                     | Peel and dice carrots (3/4 cup), potatoes (2 cups), onion (3/4 cup) and celery (1/2 cup)                             | 10         |
|                                     | Mix 2 tsp. chicken bouillon into 2 cups hot tap water  | 1          |
|                                     | Melt 3 Tbsp. butter in large pot   | 1          |
|                                     | Sauté onion, 1 tsp. garlic powder, and celery until tender   | 3          |
|                                     | Stir in potatoes, carrots, broth, 1 tsp. salt, 1 tsp. pepper, 1 tsp. dill.   | 2          |
|                                     | Bring to a boil. Reduce heat, cover and simmer.  | 20         |
|                                     | Drain 2 cans of salmon and place in a bowl. Remove or smash any vertebrae bones and remove any pieces of black skin. | 3          |
|                                     | Stir in of salmon, 1 can of milk, and 1 can of creamed corn. Cook until heated through.                              | 5          |
|                                     | Total  | 45         |