



A hearty blend of sweet corn, tender potatoes, and rich salmon in a velvety broth.

Salmon Corn Chowder

Ingredients:

- 1 lb fresh salmon fillet, skin removed and cut into chunks
- 4 slices bacon, diced
- 1 small onion, diced
- 2 celery stalks, diced
- 2 cups potatoes, peeled and cubed
- 2 cups corn kernels (fresh or frozen)
- 3 cups seafood or chicken stock
- 1 cup heavy cream
- 1 tbsp butter
- Salt and pepper, to taste
- Fresh dill or chives, for garnish

Instructions:

- In a large pot, cook bacon until crisp. Remove and set aside, leaving 1 tbsp of drippings in the pot.
- Add onion, celery, and butter. Sauté until tender.
- Stir in potatoes, corn, and stock. Simmer until potatoes are fork-tender, about 10–12 minutes.
- Gently add salmon chunks and cook until just done, 5–7 minutes.
- Stir in cream, season with salt and pepper, and garnish with bacon and fresh herbs before serving.