

## Salmon & Corn Chowder

**Yields: 6 main-course servings**

### **Ingredients:**

- 3 Tbsp Vegetable oil
- 2 stalks Celery, cut into ½-inch slices
- 8 oz Unpeeled small red potatoes, cut into 1-inch cubes
- 1 tsp Kosher salt
- 1 ¼ tsp Freshly ground white pepper
- 1 bunch Green onions, coarsely chopped, including half of greens
- 1 ½ C Corn kernels (about 2 ears)
- 4 C Fish or chicken stock
- 1 C Heavy cream
- 2 lbs Salmon filets, skin and pin bones removed, cut into 2-inch pieces
- Grated zest and juice of 1 lemon
- ¼ C Minced fresh dill

### **Procedure:**

1. Heat the oil in a large, heavy saucepan or Dutch oven over medium heat and sauté the celery for 3 minutes. Add the potatoes, salt and pepper and cook, stirring occasionally, for 5 minutes. Stir in the green onions and corn and add 2 cups of the stock. Bring to a boil, then reduce the heat, cover and simmer until the potatoes are almost tender, about 15 minutes.
2. Add the cream and simmer, uncovered, until the potatoes are tender, 5 to 7 minutes. Stir in the salmon and lemon zest and simmer gently until the salmon is just cooked through, 3 to 4 minutes. Add more stock as needed and lemon juice to taste. Taste and adjust the seasoning.
3. Serve in bowls, topped with the dill.