

# Classic Salmon Chowder

## INGREDIENTS:

- 32 ounces chicken stock, unsalted
- 16 ounces whole milk
- 1 lb red-skinned potatoes, diced
- 1 stalk celery, diced
- 1 large yellow onion, diced
- 3 Tbsp unsalted butter
- 8 oz cooked sockeye salmon
- 8 oz smoked salmon\* *optional: 8 oz smoked salmon can be replaced with an additional 8 oz cooked salmon*
- 3/4 cup all-purpose flour
- salt and pepper to taste
- 1/4 Tbsp olive oil

## INSTRUCTIONS:

- 1) Cut potatoes to a small dice and boil until al dente.
- 2) Flake cooked salmon and smoked salmon (if using) into a separate bowl.
- 3) In a 9 qt stock pot add the olive oil and bring to heat.
- 4) Dice onion and celery, add to the olive oil, and cook until translucent, about 3-5 minutes.
- 5) Add the butter and melt completely, then slowly add the flour stirring continuously to make the roux.
- 6) Add the chicken stock and temper to 145F until evenly combined, then add the whole milk and salt and pepper to taste.
- 7) Add the salmon, smoked salmon, and cooked potatoes and bring the temperature to 165F stirring continuously.
- 8) Spoon into individual bowls and enjoy!