



## Northwest Salmon Chowder

½ cup Chopped Celery	1 ½ teaspoon Salt
½ cup Chopped Onion	½ teaspoon Pepper
½ cup Green Pepper	½ teaspoon Dill Weed
1 clove Minced Garlic	1 – 14 ounce can Creamed Corn
3 tablespoons Butter (Margarine)	2 cups fully cooked Salmon
1 – 14 ounce can Chicken Broth	2 cups Half & Half
1 cup Shredded Carrots	
1 cup Uncooked Diced & Peeled Potatoes	

Sauté celery, onion, green pepper and garlic in butter until tender. Add broth, potato, carrots, salt, pepper, and dill, bring to a boil. Reduce heat and cover. Simmer 40 minutes. Then add corn, cream, and salmon. Simmer 15 more minutes until thoroughly heated.

One of the great recipes created, tested & served by **Paul Heytens** at the **Klutina River Salmon Shack**.