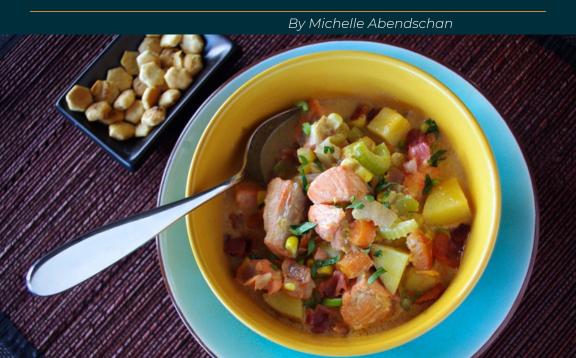
Coho Salmon Corn Chowder



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Ingredients

- -½ lb Copper River Coho salmon fillet, skin removed and flesh cut into ½-inch pieces
- -2 tbs diced pancetta or bacon
- -1 small onion, diced
- -1 carrot, diced
- -2 celery ribs, diced-2 cloves garlic, minced
- -1 tbs unsalted butter
- -2 tsp all-purpose flour
- -½ tsp smoked paprika
- -¼ tsp powdered ginger
- -¼ pale ale (or other light beer)
- -1/4 pale ale (or other light beer
- -1 cup vegetable or fish broth
- -34 cup water
- -1/2 cup heavy cream
- -1 russet potato, scrubbed and diced
- -1 ear of corn, husked and kernels cut off
- -2 tbs minced chives

Instructions

- -Cook the bacon over medium heat, until crisp then set aside and discard fat
- -Sauté butter, onion, carrot, garlic & celery over med to low heat, stirring occasionally, until softened
- -Sprinkle flour over mixture and cook, stirring, 3 mins
- -Stir in paprika and ginger, stirring for about 1 minute
- -Add the ale, vegetable broth, water, & cream, bring to a boil
- -Add diced potato & corn kernels to the chowder, simmer uncovered for 12-15 minutes
- -Stir in salmon and continue to simmer for 5 min or until flesh is opaque and separates easily with a fork
- -Garnish with chives, reserved bacon, and salt & pepper to taste

