

Coho Salmon Corn Chowder

By Michelle Abendschan



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Ingredients

- ½ lb Copper River Coho salmon fillet, skin discarded 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 cup vegetable or fish broth
- ¾ cup water
- ½ 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 and celery over moderately low heat, stirring occasionally, until softened
- Sprinkle flour over mixture and cook, stirring, 3 minutes
- Stir in paprika and ginger, stirring for about 1 minute
- Add the ale, vegetable broth, water and cream and bring to a boil
- Add diced potato and corn kernels to the chowder and simmer uncovered for about 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



COPPER RIVER

Wild Alaska King, Sockeye & Coho

www.CopperRiverSalmon.org