

Salmon Chowder



Ingredients

- 2/3 lbs salmon cut in 2 inch cubes
- ½ lb red potatoes (I leave the peel on)
- 6 oz pancetta or bacon diced
- 2 cups chopped green onion
- 1 cup fresh or frozen corn can be fire roasted
- 1 Tbsp chopped garlic
- 1 tsp chopped thyme (fresh if dried use 1.5 tsp)
- ¼ tsp red pepper flakes
- 1 quart milk
- 2 Tbsp SLOMIXX®
- 2 tsp lemon juice.



Directions

1. Cube potatoes and cook in boiling water 8 minutes, till slightly tender. Drain and set aside
2. Cook pancetta or bacon in a 5 quart pot over medium heat, stirring occasionally until crisp, about 7 minutes. Transfer to paper towels to drain.
3. Pour off all but 2 Tbsp fat then cook onion, garlic and spices (not SLOMIXX) in fat over low heat until green onions are tender. About 5 minutes.
4. Add milk and bring just to boil, reduce heat to low, add potatoes, salmon, pancetta, SLOMIXX® and cook gently until salmon is cooked through and begins to break up, about 7 minutes.
5. Stir in lemon juice and top with butter pat if desired.