

# Rainy Day Salmon Chowder



## Ingredients

- 1 lb 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 Bay Leaf
- 1 quart milk
- 2 Tbsp SLOMIXX®
- 2 tsp lemon juice.



## Directions

1. Cube potatoes and cook in boiling water 8 mins., 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 mins. 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 mins.
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 mins.
5. Remove bay leaf, stir in lemon juice, adjust SLOMIXX seasoning and serve with butter pat on each serving.