

Smokey Salmon Chowder

Ingredients

- 4 Cups (2lbs) of Cooked/BBQ Salmon Filet, Coho, Silver or Chinook
- 1 Lb. Bacon
- 2 Cups Diced Ham
- 1 Large Sweet Onion Peeled and Diced
- 3 Cloves of Fresh Pressed Garlic
- 6 Large Potatoes Peeled and Diced
- 1 large can (32 oz) of Chicken Broth
- 1 ½ tbsp Lemon Dill Seasoning Salt
- 1 tsp Liquid Smoke
- 3 tbsp Chipotle Tabasco Sauce
- 1 16 oz. Package Frozen Sweet Corn
- 1 Qt. Fat Free Half & Half
- 3 tbsp Corn Starch
- Butter
- Fresh Dill or Parsley
- Sourdough Bread Bowls
- Salt & Pepper



Directions

Spray a sheet of heavy duty foil with non stick cooking spray and place on top of cedar plank or cookie sheet. Place salmon on top of foil and coat with a salmon rub spice. Bake or BBQ over medium heat until it just flakes, being careful not to over cook. Remove and break up into bite size pieces. Set aside. Cut bacon into 1 inch squares and cook over medium heat in a large skillet. Remove bacon pieces. Sauté onion, garlic in 4 tbsp of bacon drippings until golden and soft. Boil potatoes in water for 10 minutes, or until you can just stick a fork in them. Drain and add to the skillet and sauté for 3 more minutes.

In large stock pot add chicken broth, most of the cooked bacon pieces (reserve some for garnishing chowder), lemon/dill seasoning, liquid smoke, Tabasco sauce, diced ham and frozen corn. Bring to a simmer over medium heat.

Add salmon and all the items in the skillet to the pot and stir in the half and half. Bring to a simmer (not boiling) for 15-20 minutes, stirring occasionally until potatoes are soft, not mushy. Add the corn starch with a little cold water to thicken chowder.

Cut top off of bread bowls and scoop out the remaining bread in the loaf and place it on the side of bowl for dipping. Pour chowder in bread bowl and add a little pat of butter on top with the remaining bacon pieces and pinch of fresh dill or parsley as garnish. Serve with salt, pepper and bottle of Tabasco Sauce for personalized taste.

This will serve 6 to 8 hungry Firefighters and maybe a Chief too.

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