

## Alaskan Salmon Chowder

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<b>Type:</b>	Soups	<b>Prep Time:</b>	15 mins.
<b>Style:</b>	American	<b>Cook Time:</b>	30 mins.
<b>Serves:</b>	8	<b>Calorie Count:</b>	Medium
<b>Favorite:</b>	Yes	<b>My Recipe:</b>	No

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**Ingredients:**

**3 tablespoons butter**  
**3/4 cup chopped onion**  
**1/2 cup chopped celery**  
**1 teaspoon garlic powder**  
**2 cups diced potatoes**  
**2 carrots, diced**  
**2 cups chicken broth**  
**1 teaspoon salt**  
**1 teaspoon ground black pepper**  
**1 teaspoon dried dill weed**  
**2 (16 ounce) cans salmon**  
**1 (12 fluid ounce) can evaporated milk**  
**1 (15 ounce) can creamed corn**  
**1/2 pound Cheddar cheese, shredded**

**Method:**

1. Melt butter in a large pot over medium heat. Sauté onion, celery, and garlic powder until onions are tender. Stir in potatoes, carrots, broth, salt, pepper, and dill. Bring to a boil, and reduce heat. Cover, and simmer 20 minutes.

2. Stir in salmon, evaporated milk, corn, and cheese. Cook until heated through.