

Alaskan Salmon Chowder

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

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.