

Alaskan Salmon Chowder

Type: **Soups**

Style: **American**

Serves: **8**

From the Kitchen of: **Mike McGee**

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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.

