

Smoked Salmon Chowder

Smoked Salmon Chowder

2 Cups Smoked Salmon
7 Med. Red Potatoes
1 Med. Onion (Diced)
5 Stalks Celery (Diced)
1 Small Carrot (Grated)
5 Slices Bacon (Diced)
1/4 Cup Butter
1/4 Cup Flour
1 Pint Half and Half (Can Adjust Amount to taste)
1 1/2 Quarts Water (Can Adjust Amount to taste)

Smokehouse Products Poultry Seasoning

Salt
Pepper
Parsley

Boil potatoes with skin on. Cool, peel and dice into bite sized pieces. Set aside. In skillet, brown bacon, onion, celery, carrots, and butter. Cook until vegetables are softened. Place on simmer.

Boil water add Smokehouse Products Poultry Seasoning to taste (this is base of your chowder). In a small mixing bowl add 1/4 cup flour add small amounts of water and mix with a whip until all lumps are removed and you have a soft paste mixture. Whip this mixture into your boiling water...you will want the consistency to become like a thick gravy. Be very careful not to scorch this mixture.

Remove from heat add diced potatoes, vegetables and smoked salmon... Mix. Add cream. Sprinkle with parsley and add salt and pepper to taste. Remove from stove and place in crock pot and simmer on low for 2 hours.