



FUSTINI'S[®]

Salmon Chowder

Ingredients

- 3 tablespoons [Fustini's Gremolata olive oil](#)
- 1/2 lb bacon, cut into 1/2 inch pieces
- 3 stalks celery, minced
- 1 small onion, minced
- 1 jalapeno, thinly sliced
- 1 bunch scallions, finely chopped
- 4 garlic cloves, minced
- 4 cups chicken stock (or seafood stock)
- 2 large russet potatoes, peeled and cut into one-inch pieces
- salt and pepper to taste
- 1 tablespoon cornstarch
- 2 cups frozen corn
- 2 cups heavy cream
- 1 1.5-lb piece salmon (preferably wild), skin discarded and cut into 1-inch pieces
- chives for garnish

Directions

Step 1.

1. In a large, heavy stockpot, add the bacon and cook, stirring often, until bacon begins to crisp, about 8 minutes. Using a slotted spoon, remove bacon from the pan and set it aside. Add olive oil, celery, onions, jalapeños, scallions, garlic and cook, stirring often, until softened, about 8 minutes. Add the broth, potatoes, 1 teaspoon salt, pepper and cooked bacon. Bring to a simmer and cook until the potatoes are tender about 15 minutes.

Step 2.

In a small bowl, whisk cornstarch and two tablespoons of water to form a slurry. Stir the cornstarch slurry into the broth and bring to a boil. Let the soup boil for about 2 minutes to thicken slightly. Turn the heat down to a gentle simmer, and stir in the corn and heavy cream. Place the salmon pieces on top of the simmering soup, season it with ½ teaspoon of salt, and cover the pot with a lid. Simmer for ten minutes, or until the salmon is cooked through. Top with fresh chives or extra scallions and freshly ground black pepper. Enjoy!