



**Where Seattle Goes For Seafood**

*Presents*

## **SMOKED SALMON CORN CHOWDER**

Serves 12

16 cup	Clam Stock (for home use, use Knorr's prepared store bought clam base mixed with water)
1 ea.	Yellow onion (diced)
½ cup	Roux
2 ea.	Potato (small dice, and pre-cooked until fork tender either steam or boil)
16 cup	half and half
1 Tbsp	Thyme
1 tsp.	Coarse Black Pepper
1 cups	All Purpose Flour
3 strips	Bacon, finely chopped
1 lb	Smoked Salmon
1 1/2 oz	Knorr Clam Base
1 ¼ lb	Fresh cut Corn
¼ lb	Butter
1 cup	Flour

### ***Instructions:***

1. Husk the corn and remove all the silk. Trim cut the kernels from the cob.
2. Heat a nonstick skillet over medium heat. Add the corn and sauté until the kernels are slightly brown and toasted.
3. Cook the bacon in a heavy soup pot until crisp. Using a slotted spoon, transfer the bacon to a paper towel and remove the bacon fat.
4. in the same pan add the butter and onion and cook to slightly brown.
5. Add 1 cup of flour to the butter to form a roux and mix well to incorporate.
6. Add the potatoes, clam juice and thyme.
7. Bring to a boil and then reduce the heat to low and simmer until the potatoes are tender.
8. Add the reserved corn, cooked bacon, half and half.
9. Add the smoked salmon and adjust the seasoning with salt and pepper.
10. Serve.