

## **Salmon Chowder**

Lori Choquette

4 oz chopped bacon (about 4 thick slices)  
2 ribs celery, chopped  
1 bell pepper, chopped  
1 leek, white part only, chopped and rinsed  
1/2 tsp kosher salt  
1 Tbs flour  
2 large potatoes, diced  
2 cups chicken broth  
2 bay leaves  
1/2-1 tsp dried thyme (more or less depending on if you like the taste)  
1/2 pound salmon, bone and skin removed, chopped in large chunks  
1 tsp Dijon mustard  
1/2 cup heavy cream  
Zest of one lemon  
1/4 cup chopped parsley (1 heaping Tbs dried will work)

In a heavy pot or Dutch oven, cook the bacon over medium heat until most of the fat is rendered and pieces begin to crisp, about 8 minutes. Remove the bacon bits but leave the fat in the pan. (You can use 2Tbs butter or olive oil here instead of the bacon fat, but you will lose a lot of the flavor.) Add the celery, pepper, and leek to the pot and cook, stirring occasionally until vegetables are soft, about 5 minutes. Add the salt and the flour stirring to make sure there are no clumps. Add potatoes, broth, bay leaves, thyme and the cooked bacon. Lower the heat and cook until the potatoes are softened -- simmered about 10 minutes. At this point turn off the stove and stir in the salmon and mustard. Cover the pot and let sit 3-5 minutes -- the heat of the liquid will slowly cook the salmon. Stir in the cream, lemon zest, and garnish with the parsley. Makes about 4 servings.

This chowder is excellent served with a crispy loaf of sourdough or other bread of your choice. This recipe was adapted from the Pacific Northwest Seafood Cookbook.