

Salmon Corn Chowder

<http://userealbutter.com/2014/09/21/salmon-corn-chowder-recipe/>
from [Epicurious](#)

3 tbsps. olive oil
1 medium onion, minced
2 stalks celery, cut into 1/2-inch pieces (about 1 cup)
8 oz. yukon gold potatoes (red potatoes in original recipe), 1-inch dice (about 1 1/2 cups)
1 tsp kosher salt
1 1/4 tsp white pepper, freshly ground
1 bunch green onions, sliced (about a cup)
2 ears corn kernels (about 1 1/2 cups)
4 cups fish or chicken stock
1 cup heavy cream
1 lb. salmon filets, skinned and pin bones removed, cut into 2-inch pieces (original recipe called for 2 lbs.)
1 lemon, grated zest and juice (about 1 tbsp of zest and 1/4 cup of juice)
1/4 cup fresh dill, minced

In a large stock pot, heat the olive oil over medium heat. Sauté the onion in the oil for 3 minutes until soft. Add the celery and sauté for about 3 minutes. Stir in the potatoes, salt, and white pepper. Cook for 5 minutes stirring every minute or so. Add the green onions, corn, and 2 cups of the stock. Bring the liquid to a boil, then reduce to a simmer and cover. Let cook for 15 minutes until the potatoes are almost tender. Add the cream and simmer uncovered for 5-7 minutes. Stir in the salmon and lemon zest and more stock as needed (I added the remaining 2 cups). Simmer the chowder for 3-4 minutes. Don't worry about the giant hunks of fish, they will flake apart into manageable sizes when the fish cooks. Stir in lemon juice to taste (I used it all). Adjust the salt and white pepper to taste. Top with fresh dill before serving. Serves 6-8.