

Salmon Chowder

Yield: 30

Ingredients

- 90 ml 1/3 cup oil
- 1500 ml 6 cup onion diced
- 6 garlic cloves minced
- 1 bag 5lbs new potato, cubed
- 6 stalks celery diced
- 15 ml 1Tbsp sea salt
- 15 ml 1Tbsp pepper
- 3 ltr. 12 cups veg broth (12 cups water ¼ cup veg paste)
- 185 ml ¾ cups tomato paste
- 3 ltr. 12 cups milk
- 1 bag salmon candy diced
- 500 gr. Smoked salmon pieces
- 6 portions salmon diced
- 750 ml heavy cream

Chopped chives for garnish

1. Heat oil in a large, heavy-bottomed pot over low heat, add leeks and onions, saute till translucent.
2. Add potato, garlic, celery, s&p, cook over medium heat for 2 minutes stirring constantly.
3. Add broth and simmer until potato is tender (about 15 minutes)
4. Add tomato paste and milk, then the diced salmon. Simmer LOW heat, SMALL bubbles 5 minutes, then add in the smoked salmon and candied salmon. DO NOT BOIL or milk will separate.
5. Stir in the cream.
6. Remove from heat and serve.
7. Garnish with chives.