



Sarah's Smoked Salmon Chowder

Let's begin by gathering our ingredients for Sarah's Smoked Salmon Chowder:

Ingredients:

half stick of butter
1 onion, chopped
5 carrots, peeled and diced
3 celery stalks, sliced into small pieces
½ cup white wine
6-7 potatoes, washed and diced
1½ teaspoons dried thyme
4 cups chicken broth
2 cups milk
1 tablespoon flour
1 cup cream
salt and pepper
12-16 ounces smoked salmon

Heat the butter in a large pan over medium high heat. Add the onion, carrots, and celery. Saute until soft. Add the white wine to the pan.

Add the potatoes, thyme, and 2 cups of the broth. Simmer until the potatoes are fork tender. Whisk the flour into the milk and add to the pan. Add 1 cup of broth and simmer for 5-10 minutes or until the soup starts thickening just slightly.

Add the cream and smoked salmon just before serving. If you let the salmon simmer with the soup for too long, it will get mushy. Salt and pepper to taste, adjust, and add the last cup of broth to thin out the consistency of the soup as desired.

Enjoy!