

Slow Cooker Salmon Chowder

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This salmon chowder is a hearty and healthy dinnertime favorite. Corn, potatoes, and salmon swim together in a delicate and flavorful chowder that will wow everyone at your dinner table! Serve with hearty french bread for a comforting and rich meal.

Cooking this chowder in a slow cooker makes it even easier. Combine the ingredients and set your slow cooker, and come home to a delicious bubbling pot of chowder hours later!

Ingredients:

6 slices of Bacon; Diced
1/2 cup Onion; Chopped
10 3/4 oz Condensed Chicken Broth
5 1/2 oz Au Gratin Potato Mix
2 cups of Water
17 oz Whole Kernel Corn
1/8 teaspoon of Black Pepper
15 1/2 oz Red Sockeye Salmon; Drained, Boned, Skinned, And Broken Into Chunks
1 1/2 cups of Milk
1/3 cup of Evaporated Milk

Directions:

1. Fry the bacon in a 10-inch skillet until crisp, about 8 minutes. Remove and drain on paper towels. Set aside.
2. Combine onion, chicken broth, au gratin potato mix, (both potatoes and sauce mix), water, undrained corn, and pepper. Combine. Add bacon and stir. Transfer to a 3 1/2 quart slow cooker. Cover and cook, on the low setting, 6 hours.
3. Add the salmon, milk and evaporated milk. Cover and cook, on the high setting, 15 minutes or until thoroughly heated. Serve immediately.