




## Salmon Chowder

This recipe was adapted from, “**The Spirit of the Harvest, North American Indian Cooking**”, by **Beverly Cox** and **Martin Jacobs**

 Yield: 50 servings

 Serving Size: 8 oz bowl

### Ingredients

- 90 ml butter or vegetable oil
- 24 medium potatoes, diced (if using russet, peel)
- 1 head celery
- 2 kg carrots, peeled and sliced
- 6 bunches green onions, sliced
- 10 ml dill seed or 60 ml fresh
- 9 L milk
- 2.5 kg fresh salmon, cut into chunks
- Salt and pepper to taste
- Dill sprigs, for garnish

### Method

#### Step 1

Melt butter in a large saucepan over medium heat. Add celery, carrots, green onions, and dill seed, and saute for 5 to 6 minutes.

#### Step 2

Add milk and potato and simmer over low heat for 40 minutes. Crush some of the potatoes with your fork if you like a thicker broth.

#### Step 3

Add fresh salmon and simmer for 10 minutes more.

#### Step 4

Season with salt and pepper.

#### Step 5

Garnish individual servings with dill sprigs.

### HACCP

- Cook salmon until internal temperature reaches 62.5° C for a minimum of 15 sec.
- Cooling: Cool to 4° C within the next 4 hours. If not achieved, throw out.
- Cold Holding: When cooled to 4° C, cover and store at 4° C. If more than 4° C for 2 hours, throw out.
- Reheating: Reheat to 62.5° C in less than 2 hours. If reheating takes more than 2 hours, throw out.