

Salmon Chowder

Yield: 4 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/west-indian-fish-broth-recipe>

Ingredients:

- 4 pounds salmon heads, fins and bones, gills removed
- salt unchecked?
- 1 onion chopped
- 2 carrots chopped
- 2 celery stalks chopped
- 1 cup white wine
- 1 handful dried mushrooms preferably matsutake
- 2 bay leaves
- 1/4 pound bacon thick
- 1 cup white onion or chopped yellow
- 2 celery stalks chopped
- 1 1/2 pounds potatoes peeled and diced
- 6 cups fish broth
- 6 cups fish broth
- 4 cups chicken broth
- 2 pounds meat skinless, boneless salmon, cut into chunks
- 1 cup corn fresh or thawed
- 2/3 cup heavy cream
- black pepper unchecked?, to taste
- 2 tablespoons chopped fresh dill or chives, for garnish, optional