

Smoked Salmon and Seafood Chowder



Ingredients:

3 cups diced potatoes, about 3 medium sized

8oz smoked salmon (cut into small pieces)

12oz. Chopped clams

12 oz. bay shrimp

1 cup sliced celery

1 medium sized onion, diced

1 teaspoon of salt

2 table minced garlic

1 teaspoon white pepper

2 tablespoons of butter

2 cups of half and half

2 cups 2% milk

Parsley for garnish

Directions:

Cook potatoes, celery, onion and scallops in a pan until done. Then add the clams, shrimp, and smoked salmon along with the milk and $\frac{1}{2}$ and $\frac{1}{2}$. Half and milk, heat.

Season to taste. More milk may be added if a thinner soup is desired. Garnish with parsley. Makes four servings.

Be sure and remove all bones from the salmon.

Serve with rolls or toasted baguettes.