

# Corn and Salmon Chowder

## Ingredients

Serves 6

- 5 smoked bacon rashers, finely chopped
- 1 large brown onion, finely chopped
- 1 large fennel bulb, finely chopped  
(fronds finely chopped, reserved)
- 3 large carrots, peeled, finely chopped
- 2 garlic cloves, crushed
- 800g red-skinned potatoes, cut into 1.5cm pcs
- 4 corncobs, kernels removed
- 1L (4 cups) salt reduced liquid chicken stock
- 1 strip lemon rind
- 2 tbsp chopped fresh dill
- 2 tbsp cornflour
- 125ml (1/2 cup) milk
- 300ml thickened cream
- 3 x skinless salmon portions cut into 3cm pieces



## Method

Heat a non-stick frying pan over medium heat. Cook half the bacon, stirring, for 2 minutes or until golden. Add onion, fennel, carrot and garlic. Reduce heat to low. Cook, stirring, for 4-5 minutes or until softened. Transfer to a 5.5L slow cooker. Wipe pan clean with paper towel.

Add potato, corn, stock, fennel fronds, lemon rind and 1 tablespoon dill to slow cooker. Stir to combine. Cook, covered for 6-7 hours on Low or until potato is tender.

Combine cornflour and milk in a bowl. Heat frying pan over medium-high heat. Add remaining bacon. Cook, stirring, for 2-3 minutes or until crisp. Drain on paper towel. Add cornflour mixture. Cook, stirring, for 1 minute or until thickened. Stir in cream.

Add salmon, remaining dill and cream mixture to slow cooker. Cover. Cook for 15-20 minutes or until salmon is just cooked. Season. Top with bacon to serve.