


Salmon Chowder

Part 1-Chopping	
Slice the bacon on your table into slices this thick -> Chop the celery stick into slices same thickness as the bacon Cut the carrot into slices same thickness as the bacon Chop the onion finely. Remember, take the round out first. Peel and dice the potatoes Peel and smush one garlic clove	Bacon, celery, carrot thickness: Size for potato chunks: 

Part 2-Cooking
In the big pot, fry the bacon until it starts to get crispy Add the carrot and cook for 4 minutes. Stir it frequently. Add the celery and the onion and cook until the onion starts to get soft Add the smushed garlic clove Add the potatoes Add the 2 jars of clam juice Add 2 cups of water Bring to a very low simmer and continue to simmer for 10 minutes Add the salmon from the cans Add the bag of corn Add the carton of half and half Add 1 teaspoon of salt Add 1 teaspoon of black pepper Simmer for another 5 minutes then come get Chuck or Scott for a doneness test.

Part 3-Serving
Spoon about a half-cup onto each bowl Garnish with something from the possible garnishes I put on the common table