



## Two King Corn Chowder

- 6 TBL - Olive Oil
- 5 TBL - Garlic, Minced
- 8 CUPS - White or Yukon Potatoes, 1/2 inch dice (peeled optional)
- 5 CUPS - Yellow Onions halved, slivered long pieces
- 2 CUPS - Leeks, sliced thin and cleaned
- 2 TBL - Thyme Leaves
- 2 TBL - Salt/White Pepper Mix (70/30 ratio)
- 2 CUPS - Fish Stock (see attached)
- 1.5 CUPS - Milk
- 2 CUPS - Heavy Cream
- 1 CUP - White Wine
- 1 LB - Frozen Corn Kernels
- 12 OZ - Diced Green Chili's
- ½ CUP - Fresh Lemon Juice
- 1 to 2 TBL - Chipotle Puree (to taste)
- 1 LB - Hot Smoked Salmon Meat, broken into medium pieces
- 1 LB - Oven Roasted King Salmon En Papillote

Preheat oven to 425 degrees F.

**For the base:** In a large stockpot, sauté garlic, thyme, onion, and leeks, until onions just translucent. Add fish stock and potatoes; simmer until cooked one half through. In a second pot, simmer white wine until reduced by half. Add milk, cream and ½ of cooked solid vegetable mixture to wine. Bring to a boil and blend with a hand emulsifier or in a food processor until pureed. To large stockpot, add pureed mixture, corn, chili's, lemon juice,

**Oven Roast fillet En papillote.** Cut parchment paper into 15 by 48-inch sheet. Fold in 1/2 and lay on baking/cookie sheet. Unfold and lay fillet (skin side down) diagonally on sheet pan on top of 1 layer of parchment. Salt, pepper and drizzle olive oil over fish.

Fold over edges of parchment paper, stapling if necessary, to create an almost airtight seal. Bake 4-7 minutes. Do not overcook fish (no more than 131 F). Carefully open and slide meat off skin. Remove bones from the fish, while breaking into large chunks, set aside.

**To Finish:** Once the potatoes are soft, add the smoked salmon, heat thoroughly, Then add roasted salmon. Add more salt/pepper, lemon juice, chipotle to taste. Stir and serve.

**A Cooks Note for En Papillote:** Foil is easier to handle and ensures a nice seal, but some believe there's a tie to Alzheimer. If you use foil, the fish will cook more quickly and the foil will not puff up, so check it early. You could skip this whole step and just roast the fillet on a piece of parchment, being sure to season fillet with salt/pepper and enough olive oil to keep from getting crisp. Also, salting the fish for about an hour ensures an amazingly moist piece of fish. This technique includes a moderate to light coating of sea salt on the flesh. Let rest for about an hour then rinse thoroughly before cooking.

