

# Recipe of the Month

## Trout Chowder

from Tiffany Haugen

- 3 cups cooked trout
- 4-6 slices bacon, chopped
- 1 cup diced onion
- 3 teaspoons minced garlic
- 1 1/2 cups chopped celery
- 2 1/2 cups cubed sweet potato
- 1 cup chopped, packed kale or spinach
- 1 1/2 teaspoons dill weed
- 1/2 teaspoon celery salt
- 4 cups fish, chicken or vegetable stock
- 1/4 cup flour
- 2 cups milk
- Salt and pepper to taste



Remove all bones from trout and crumble into bite-sized chunks.

In a large pot on medium-high heat, fry bacon until crisp.

Remove bacon and sauté onions in bacon grease until soft.

Add garlic and celery and continue sautéing 1-2 minutes.

Add sweet potato, greens, dill, celery salt and broth.

Bring to a boil, then reduce to medium-low heat.

Simmer 12-15 minutes or until sweet potatoes are tender.

In a small bowl, whisk flour and milk until smooth.

Add milk/flour mixture to pot and bring to a low boil, stirring frequently.

Reduce heat, add trout and stir until chowder reaches desired thickness.

Salt and pepper to taste.

Garnish with reserved bacon bits.