

# RV GODDESS: Smoked Salmon & Corn Chowder

2 Tablespoons olive oil  
1 medium yellow onion, chopped  
4 stalks celery, sliced  
1 quart chicken or vegetable stock (I use chicken)  
2 russet potatoes, peeled and cut into dice-sized cubes  
1/2 teaspoon ground paprika  
freshly ground black pepper, to taste  
1 Tablespoon fresh dill, minced (plus additional for garnish, if desired)  
1/2 cup dry white wine  
1 cup frozen corn kernels  
1/2 pound smoked salmon, flaked (not lox)  
1/2 cup half & half

Heat a soup pot over a medium heat. Coat bottom with olive oil and sauté the onion and celery until just soft, about five minutes. Add the stock and bring to a boil. Add the diced potatoes, paprika, black pepper and dill. Let simmer until potatoes are cooked through, about 15 additional minutes. Stir in wine and corn kernels. Bring to a boil again. Gently stir in salmon, heat through. Add the half & half. Stir until well-combined and chowder has thickened. Remove from heat before the soup returns to a boil. Serve immediately - garnish with additional paprika and/or chopped dill.

Serves four for supper; 6-8 as a first course.