



Walleye Corn Chowder

1 lb Walleye deboned and diced
3 slices of bacon diced
1 medium onion diced
3 stalks of celery diced
1 Tbsp fresh garlic chopped
1 cup white wine
3 cups chicken broth or water
2 cups heavy cream
1 lb Yukon Gold potatoes diced ½ inch chunks
2 cups corn kernels, fresh or frozen
1 tsp fresh thyme leaves
1 tsp fresh parsley chopped
Salt & Pepper

In a large pot begin to cook the bacon on medium high heat so the fat begins to render down. After 4-5 minutes, add in the onions, celery and garlic; continue to cook for 5 minutes. Be careful not to burn the garlic. Add in the cup of white wine and reduce by half. Pour in the chicken broth, heavy cream & potatoes. Bring to a boil, then reduce heat and simmer until potatoes are almost tender. Add in the walleye, corn, thyme and parsley; continue to simmer until walleye is cooked completely and the potatoes are fork tender. If soup is not thick enough, add a little roux or corn starch slurry to thicken to desired consistency. Salt and pepper to taste.