

Autumn Walleye & Corn Chowder

Ingredients

- 5 lbs. walleye, cubed
- 10 ears fresh sweet corn
- 2 lbs. bacon, chopped
- 2 C baby carrots, chopped
- 2 C celery, chopped
- 3 C potatoes, diced
- 1 large onion, chopped
- Baby bell peppers for garnish, sliced thin
- 1 Quart whipping cream
- 2 - 32 oz containers of chicken broth
- Butter
- Garlic salt
- Lawry's Seasoning Salt
- Pepper
- Cayenne pepper

Cut the corn off the cob and set kernels aside, putting the cobs in stock pot with the chicken broth and whipping cream. Simmer for 20 minutes. Remove from heat and discard corn cobs. In the meantime, cut bacon into little chunks and fry, saving the grease. Add the cooked bacon to the stock pot. Fry the celery, carrots, onions, and potatoes in some of the bacon grease until partially cooked. Add to the stock pot. Fry corn until partially cooked and add to the stock pot. Melt butter in frypan and cook the fish. Add fish and butter to stockpot. Return stockpot to medium-low heat. Simmer for an additional 20 minutes. Season with garlic salt, pepper, and seasoning salt. Add Cayenne pepper as needed to get the desired heat. Transfer to a crock pot for serving to guests. Spread sliced peppers over the top. Enjoy!