**BACCON POTATO CHOWDER**

8 slices bacon (approx .1/2 lb.) cut into1/2" pieces

1 cup chopped onions

2 cups chopped potatoes

1 cup water

1 tsp. salt

1/8 tsp. pepper

1-10 3/4 oz. can condensed cream of chicken soup

1 cup sour cream

1 & 1/2 cup milk

In 3 quart saucepan cook bacon over medium heat until browned. Add onions. Continue cooking until tender, drain off fat. Add potatoes, water, salt and pepper. Continue cooking until potatoes are tender (15 to 20 minutes). Reduce heat to low, stir in soup, sour cream and milk. Continue cooking, stirring occaisonally, until heated through (3 to 5 minutes). Season to your taste.

You can use this same recipe but instead of bacon, use canned salmon.

If you use salmon, clean out the skin and bones, also if you like you can add 1 can of whole kennel corn.