



Brian's Fish Chowder

.....

Brian, as many of you know, is the maker of 'Brian's Fish Chowder'. Here, he shares his recipe with you, keep in mind that when he makes this soup, it is a much larger batch. If you can, get a whole fish and make stock using the bones of the fish, onions, celery, peppercorns, garlic, bay leaf and parsley.

.....

Cook's Note: We use whatever whitefish is available, but you can use whatever fish you like. Remember that fresh fish is always best.

2 Tbls butter	1 quart fish stock or clam broth 2 cups
4 Slices of Bacon (minced)	diced red bliss potatoes or chef potatoes
1 Large Onion (chopped)	1/2 cup heavy cream
5 Stalks celery (chopped); inner stalks and tops are tasty and decorative	1 bay leaf
4 Cloves Garlic (minced)	1/2 tsp thyme
1/2 tsp Pepper	1/4 tsp celery salt
1/2 tsp Salt	2 Tblsp chopped parsley
12 oz. of White Fish, such as Cod, Pollock or Sea Bass	1 chef potato (mashed); or substitute 1/4 cup instant mashed potato powder
	1/4 cup flour

In a 4-quart stockpot cook bacon until slightly crisp.

Melt in the butter and add the onion, celery, and garlic and cook until tender.

Add pepper, salt, thyme, celery salt, bay leaf and half of the parsley and mix thoroughly.

Add the flour and mashed potato and mix thoroughly (once again).

Add the stock and potatoes and bring to a boil.

Stirring to prevent sticking, cook potatoes until tender (about 8–10 minutes).

Stir in the fish and let cool for 1/2 hour.

Add cream and remaining parsley, stir and serve.

Will keep for two days in refrigerator, also freezes well (but why would you want to?).

Makes 10 servings.