



## 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.

2 Tblsp butter	1 quart fish stock or clam broth
4 slices of bacon (minced)	2 cups diced red bliss
1 large Onion (chopped)	potatoes or chef potatoes
5 stalks celery* (chopped)	1/2 cup heavy cream
4 cloves garlic (minced)	1 bay leaf
1/2 tsp pepper	1/2 tsp thyme
1/2 tsp salt	1/4 tsp celery salt
*Inner stalks and tops are tasty and decorative	2 Tblsp chopped parsley
12 ounces of white fish (Cod, Pollock or Sea Bass)	1 chef potato (mashed) (or substitute -1/4 cup instant mashed potatoes 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.