

The Basket Maker's Fish Chowder



Mix Butter, Garlic and 2 Medium Yellow Onions (Finely diced) in a Large Stock Pot. Simmer 5 minutes or until translucent.

Add:

6 Medium Yukon Potatoes (Cubed)

1 Bay Leaf

1 Tsp Thyme

1 Tsp Old Bay Seasoning

Salt and Pepper

1 8oz Clam Juice

1 can of Small Clams (Juice only, save clams for later)

Add chicken stock until potatoes are slightly covered

Simmer covered 10-15 mins.

Then Add:

1 - 2 lbs. Cod or Haddock (you can substitute here)

1 Can Cream of Corn

1 Can Cream of Potato Soup

Add remaining Clams

Fresh parsley

Adding liquid:

You can use light cream, heavy cream, more chicken broth, milk or even a little water. No matter what you do at this point, this will be some of the best chowda you've ever eaten.

Cook on low/medium heat for over 1 hour.

If you live in a cold region set your pot of Chowda on the porch overnight.

Additions:

Sometimes I add a few strips of chopped bacon. (turkey bacon that is) when I add the fish.