

Sundowner Fish Recipes



Fish Chowder

Serves 6

TYPES of FISH:

Blackfish
Codfish

Ingredients

2 lbs. Blackfish or Cod fillets
4 slices Bacon
1/2 cup Onion, chopped
1/2 cup Celery, Sliced
1 cup Red potatoes, raw, diced
1/2 cup of Corn
1 teaspoon Thyme
2 cups Water

1/4 cup Flour
1 tsp dried thyme
1/2 cup Clam juice
1 1/2 cups Heavy Cream
3 tbsp. Butter or margarine
1 tsp. Salt
1/4 tsp. White pepper

Method

Rinse fish and pat dry. Cut into bite sized (1/2 inch pieces) and set aside. In a small skillet, sauté bacon until crisp. Remove bacon, blot excess fat with paper towels, crumble and set aside. Discard bacon dripping except for approximately 2 tablespoons. Add onions and sauté in bacon fat until tender but not brown. Transfer onions to a deep saucepan and add potatoes and water. Cover and bring to a gentle boil. Reduce heat and simmer for 10 minutes. Add fish and simmer for about 10 more minutes or until fish and potatoes are done. In a small bowl combine flour and clam juice and stir with a fork until smooth. Add to fish and potato mixture stirring constantly to blend flour into cooking liquid. Stir in evaporated milk, butter and salt and pepper to taste. Continue heating over medium heat until chowder thickens. Garnish with crumbled bacon before serving.

** Try using Smoked Blackfish fillets