

Fish Chowder

Ingredients

- 2 tablespoons butter
- 2 cups chopped onion
- 4 fresh mushrooms, sliced
- 1 stalk celery, chopped
- 4 cups chicken stock
- 4 cups diced potatoes
- 2 pounds cod, diced into 1/2 inch cubes
- 1/8 teaspoon Old Bay Seasoning TM, or to taste
- salt to taste
- ground black pepper to taste
- 1 cup clam juice
- 1/2 cup all-purpose flour
- 2 (12 fluid ounce) cans evaporated milk

Directions

1. In a large stockpot, melt 2 tablespoons butter over medium heat. Sauté onions, mushrooms and celery in butter until tender.
2. Add chicken stock and potatoes; simmer for 10 minutes.
3. Add fish, and simmer another 10 minutes.
4. Season to taste with Old Bay seasoning, salt and pepper. Mix together clam juice and flour until smooth; stir into soup. Remove from heat, and stir in evaporated milk. Serve.

Serves 8