



Seafood Chowder

1-1 ½ C canned clams (if fresh/frozen, cook first)

6 C (2 ½ lbs) assorted fish (halibut, salmon, cod...whatever's in the freezer)

1-2 C crab

1 lb bacon

2 onions, finely chopped

2 stalks celery, finely chopped

6-8 medium potatoes, peeled and cut small

2 cans chicken broth

½ tsp salt

¼ tsp pepper

1 can evaporated milk

1 C milk

8 T flour

Dice the bacon and fry in large pot until brown, then add celery and onion. Add chicken broth, chopped clams, crab, potatoes and seasoning. When potatoes are tender, add cubed fish to boiling mixture and simmer for 5 min. (do not overcook)

Blend flour into evaporated milk and regular milk. Add mixture to pot, but do not boil. Chowder is ready when thick.