

Bethany's Fish Chowder

Serves: 4–6 · Prep: 15 min · Cook: 35–45 min

Ingredients

- 1 large yellow onion, diced
- 1 can corn
- 1 heart of celery, chopped
- 2 sticks unsalted butter
- Splash of olive oil
- 1–2 tsp dried thyme
- 1 tsp paprika
- Pinch cayenne pepper
- Black pepper, to taste
- Salt, to taste
- 2–3 bay leaves
- 4–6 cloves garlic, minced
- 3–4 lbs golden potatoes, diced
- 3 jars clam juice or equivalent fish stock
- 1 pint heavy cream (half carton)
- 1 pint half-and-half (half carton)
- 2 cups whole milk
- ~2.5 lbs white fish, cut into 2-inch cubes
- Fresh parsley, chopped

Instructions

1. In a large pot, heat butter and a splash of olive oil. Add onions and celery; cook until translucent.
2. Add thyme, paprika, cayenne, black pepper, salt, bay leaves, and garlic. Cook briefly to release aromas.
3. Add diced potatoes. Pour in clam juice/fish stock to cover. Bring to a simmer, then reduce to medium and cook until potatoes are tender.
4. In a separate pot, gently heat heavy cream, half-and-half, and milk over medium-low — do not boil.
5. When potatoes are done, add the fish cubes to the main pot. Cover and steam-cook until fish is just cooked through.
6. Combine the fish-and-potato mixture with the warmed milk mixture. Stir gently to combine.
7. Add chopped parsley and adjust seasoning to taste. Serve hot.