

☆ Haddock Chowder

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Prep: 10m **Cook:** 20m **Total:** 30m

Yield: 6 main dish servings

Soup

Double it.



Ingredients

- 4 slices bacon
- 1 medium onion (chopped)
- 4 cups water (or fish or clam stock)
- 1 pound red potatoes (about 3 medium, cut into 1/4-inch cubes)
- 1 pound skinless cod fillets (cut into 1/2- inch pieces)
- 1 cup corn
- 2 cups heavy cream
- 1 tablespoon chopped parsley
- 1/2 teaspoon salt
- 1/8 teaspoon ground black pepper
- butter
- green onions or chives as a garnish ((optional))

Instructions

1. In a large saucepan over medium heat, cook bacon until crisp. Remove the bacon from the pan, place it on a plate, and crumble once it is has cooled. Set aside.
2. Add the onions to the bacon drippings in the pan and cook until the onions are soft, about 3-5 minutes.
3. Deglaze the pan by adding about 1/2 cup of the water. As the liquid bubbles and simmers, scrape the bottom of the pan with a wooden spoon to release the flavor infused brown bits.
4. Add the rest of the water and the potatoes. Bring the pan to a boil over medium-high heat, then reduce the heat to medium and simmer until the potatoes are partially cooked, about 5-7 minutes.
5. Add the fish and corn to the saucepan and simmer until the fish flakes easily with a fork and the potatoes are soft, about 3-5 minutes.
6. Add the heavy cream, parsley, salt, pepper, and cook while stirring until the chowder thickens. Reduce the heat to medium-low and simmer for 5 minutes longer.
7. Serve warm in bowls topped with a pat of butter and reserved bacon.
8. Makes 6 main-dish servings, or 10 side-dish servings.