

Chezzetcook Chowder

Ingredients

- 1 cup chopped onion
- 1 cup chopped carrot
- 1 cup chopped celery
- 1.5 cups diced potato
- Salt
- Pepper
- Dill
- 1 Bay leaf
- 1 tin Evaporated Milk
- 2 cups milk
- 1.5 cups haddock (or other white fish)
- 1.5 cups salmon
- 1.5 cups scallops
- 1.5 cups shrimp (or other shell fish)
- 1 cup grated old cheddar cheese

Preparation

1. Melt 2 tbsp butter or hard margarine in pot. Lightly sauté onion, carrot and celery until the onion is soft.
2. Add potatoes and bay leaf. Add enough water to just cover these ingredients. Bring to a boil, then reduce to medium heat and cook until potatoes are tender, about 10 minutes.
3. Add the seafood. Keep the heat low, to let the fish poach, about 5 minutes. Do not overcook, or the seafood will become tough.
4. Add the evaporated and the regular milk.
5. Increase the heat to medium. Stir in seasonings and grated cheese.

To make clam chowder, substitute clams for all other seafood.