

Seafood Chowder

½ lb each: Scallops, shrimp.
2 haddock fillets (weight unknown since I catch my own, approx 1 lb)
3 Onions diced
4 cups of potatoes, cubed
1 stalk of celery, diced
3 cups of milk or evaporated milk
1 stick of butter
¼ tsp pepper
¼ tsp garlic salt
1 chicken boullion cube or chicken broth
¼ tsp Thyme or Old Bay seasoning

Cook onions, potatoes and celery on low in just enough water or fish stock to cover, until almost done.

Add seafood and cook until done. If I use water to cook onions, celery and potatoes I add fish stock now. Add butter, boullian (or chicken broth), seasoning, and milk (evaporated as an option).

You may alter the seasonings and season to taste.

Optional is add 1 or 2 strips of cooked crumbly bacon

Enjoy.

This recipe from the kitchen of Capt. Spike

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Capt. Mark Fitzpatrick