



Brewer-Agre Outdoors Walleye Chowder

- 1 lb fish fillets
- 2 T. chopped bacon
- 1/2 cup chopped onion
- 2 1/2 cups diced potatoes
- 1 1/2 cups boiling water
- 1 t. salt
- dash pepper
- 2 cups milk/cream
- 1 T. butter
- Chopped parsley

Remove skin and bones from fish and cut into 1 inch pieces. Fry bacon until crisp. Add onions and cook until tender. Add potatoes, water, seasonings and fish. Cover and simmer for 20 minutes or until potatoes are done. Add milk and butter. Heat. Sprinkle with parsley.

Add diced green/red/yellow/orange bell peppers and frozen corn for added flavor, color & texture.

This is the base recipe. Our style of cooking is to vary the recipe to suit your taste. We recommend going heavy on the fish and bacon. Maybe add a little diced garlic. Celery is good in it also. I may have added some evaporated milk or heavy cream in place of some of the milk. Go with the things your family likes. Play around and have fun with it. Its a great way to use up some extra fish in the freezer. You can also mix and match fish and no one will ever be the wiser.