

Fish Chowder Recipe

Required:	large pot
Ingredients:	2 oz diced cooked bacon 1 sliced onion 1 13oz can evaporated milk 3 diced potatoes 6 fish fillets, cut in 1 inch pieces 1 tsp salt 1/4 tsp pepper 1 Tbsp butter
Notes:	Feeds 6. Only one pot to clean.
Instructions:	Put bacon pieces in pot and stir them while they start to sizzle. Brown onions and potatoes in bacon grease. Add one quart of water and simmer 10 minutes. Add fish and simmer 5 minutes. Add milk, salt, and pepper and simmer 5 minutes, stirring constantly so the milk does not burn on the bottom. Top with butter at last minute.