

Finally last week, I found a recipe over at [Diana's Kitchen](#).
(Thank you Diana!) I added extra thyme, more pepper a bit more
bay leaf, wine instead of water and poof. Heaven in a bowl.

COOKING
GROUP

Hearty Fish Chowder

- 1/2 cup chopped onion
- 2 medium carrots, cut in small dice
- 1 rib celery, thinly sliced
- 2 tablespoons butter, divided
- 1 pound frozen haddock fillets
- 2 medium potatoes, peeled and diced
- 1 bay leaf (I added an extra half leaf)
- 1 teaspoon salt
- 1/4 teaspoon dried leaf thyme crumbled (I used quite a bit more)
- 1/4 teaspoon black pepper (way, way more pepper)
- 1 cup dry white wine or water
- 2 cups milk
- 1 tablespoon chopped fresh parsley or 1 teaspoon dried parsley flakes

ALSO
BACON
✓ CLAMS
CLAM JUICE
X PAPRIKA
COD
* LIGHT/HEAVY CREAM

In a large saucepan over medium heat, melt 1 tablespoon butter; add onions, carrots and celery, stirring and cooking until onion is tender. Add fish, potatoes, bay leaf, salt, thyme, pepper, and wine or water. Cover and simmer for 15 to 20 minutes, until fish is cooked. Break fish into chunks. Add milk and remaining 1 tablespoon butter; heat through. Discard bay leaf, sprinkle with parsley and serve.

Fish chowder recipe serves 4.