

Haddock Chowder
Red Cottage Restaurant • Dennis, MA
Recipe Provided by Ann Pieroway

2 pounds haddock
8 slices thick bacon
4 tablespoons butter
1 onion, diced
2 parsnips, peeled and diced
2 potatoes, peeled and diced
1-3 cups clam juice
1 cup heavy cream
2 cups half and half
pinch of sea salt and fresh ground pepper

1. Trim and cut the haddock into small chunks. Make sure to remove any pin bones.
2. In a Dutch oven or stock pot over medium-heat, fry the bacon until crisp. Remove bacon and reserve. Melt butter with bacon fat and sauté the onions for 2 to 3 minutes until translucent.
3. Add potatoes and parsnips and cover with clam juice until just covered. Cook until tender.
4. Add haddock and cook until the fish almost flakes.
5. Cover with half and half and cream and bring to a simmer.
6. Reduce the heat to low and simmer uncovered until heated through. Do not let it boil.
7. Season with sea salt and fresh ground pepper.
8. Serve hot with salad and hot crusty bread.

Serves 6 – 8

Cook's Notes: For additional flavor you could add a couple more tablespoons of butter into the milk and let it melt. If you like it thicker, you can make a roux with flour and a little milk, make sure you cook the roux for a few minutes so it doesn't have a flour taste.