

Any Fish/ No Fish Chowder

When we're in the mood for chowder, we don't always have fish aboard. David throws out a line and I make corn chowder. If he catches a fish, we have fish/corn chowder and if he doesn't...well, we have chowder anyway.

1/2 onion, chopped * 1 tbsp butter/margarine * 1-15oz can corn with liquid * 6 medium potatoes, peeled and chopped * 1 bay leaf * salt & pepper to taste * 1 cup milk or cream * 1/2 lb raw fish or seafood, cut into bite sized pieces * Water

In a soup pot, melt butter and sauté onions till soft. Add potatoes, the liquid only from the canned corn and enough water to cover. Add bay leaf, salt and pepper. Simmer until potatoes are nearly done. If you plan to add fish, add it now. Cook for another 7-10 minutes (don't overcook the fish). Add can of corn. Add milk or cream and heat through again, but do not boil. Makes 4 -6 servings.

If you prefer thicker chowder, you can add a combination of 2 tbsp flour dissolved in 1/2 cup of water. Add slowly to the kettle and stir until chowder thickens.