

Creamy Cape Cod Chowder



Yield:	1 G or 3.79 L		
Servings/Size:	16 (8 fl oz/236.59 mL) servings		
Prep Time:	20 min	Cook Time:	45 min
Cost:	Cheap	Difficulty:	Easy

Description:

A classic fish chowder reminiscent of New England made with MINOR'S® Clam Base NMSG and MINOR'S® Dry Roux.

Ingredients		Weight / Metric		Measure
	Bacon, smoked, minced		67 g	1 C
	Onions, small dice		140 g	2 C
	Water			1 G
	MINOR'S® Clam Base NMSG			.5 C
	Heavy Cream			1 Qt
	Bay leaves, whole		.6 g	2 ea
	Thyme, fresh chopped		1 g	1 t
	Russet potatoes, peeled, small dice	2 lbs		
	Salt, kosher			2 t
	Pepper, black, café grind		2 g	1 t
	MINOR'S® Dry Roux			.75 C
	Water, cool			1 C
	Firm Fleshed Fish, such as cod or haddock	1 lb		
	Chives, fresh chopped		23 g	.5 C
	Parsley, Italian, fresh chopped		12 g	1 T

Procedure

1.	In a 2-3 G stockpot or rondeau, over medium heat render the bacon until just starting to brown, add onions and cook until tender, being careful not to scorch.
2.	Add water, clam base, heavy cream, bay leaves, thyme, potatoes, salt, and pepper; simmer for 10-15 minutes or until potatoes are almost tender.
3.	In a small bowl, combine the Minor's Dry Roux and the cool water into a smooth slurry, using a wire whisk. Gradually pour this slurry into the simmering liquid, stirring constantly. Simmer 5 minutes.
4.	Add in diced fish. Simmer until fully cooked. Remove from heat.
5.	Finish soup by garnishing with chives and parsley and adjusting seasoning as needed.