

## Captain Larry's Fish Chowder

Captain Larry Miniard was kind enough to share the following recipe with us. This is the chowder he cooked at our cook-off on March 13. Captain Larry informed me that he doesn't use any exact measurements and you just have to eyeball it according to how much you want to make.

Dice up five or six red potatoes

Chop up two or three stalks of celery

Chop up two or three carrots

Chop up four or five green onions including tops

Fry four or five strips of bacon extra crispy, set bacon aside

Add all vegetables to the bacon grease and sauté for a few minutes

Add  $\frac{1}{4}$  stick of butter to vegetables and stir well

Add enough fish stock (or water) to cover vegetables, cover and cook about 15 minutes

While vegetables are cooking cut up your fish in small pieces

Once vegetables have cooked and are soft, add an equal amount of half and half to the pot and stir in the fish. Add the crumbled bacon and cook an additional minutes.

Season with salt and pepper and add paprika and serve.

