

## New England Fish Chowder

### Ingredients:

- 8 cups strong fish stock
- ½ pound meaty bacon, cut into strips
- 2 tbsp. Butter
- 2 medium onions, cut into ½ inch dice
- 4 medium carrots, shredded
- 8 sprigs fresh thyme, or 2 tbsp. dried thyme leaves
- 2 dried bay leaves
- 2 pounds Yukon Gold potatoes, peeled and chopped into ½ inch dice
- kosher salt and black pepper
- 3 pounds skinless white fish fillets (haddock, cod, pollock), all bones removed
- 2 cups heavy cream



### Instructions:

1. **1. MAKE STOCK:** For strong stock, reduce regular stock by up to ½. If done ahead, heat before using in recipe.
2. **COOK BACON:** Cook bacon in 8 quart pot, along with butter, until brown and crispy. Remove bacon with slotted spoon and set aside.
3. **SWEAT ONIONS AND CARROTS, THEN ADD POTATOES AND STOCK:** Add onions and carrots, thyme and bay leaves to the pot and cook, stirring occasionally until the onions are softened, but not browned. Add potatoes and stock.
4. Turn up the heat and bring to a boil. Cook potatoes until just cooked through. If the stock is not slightly thickened, smash some of the potatoes on the side of the pot and cook a bit longer to release their starch.  
Reduce heat; season assertively with salt and pepper.
5. **ADD FISH AND COOK GENTLY:** Lay the fish on top of the potatoes; cover and cook gently for at least 10 minutes. Remove the pot from the heat and let stand, covered, 10 minutes more, so that the fish cooks through. (NOTE: I let the soup simmer gently here for awhile - up to an hour - to let the flavors “marry”)
6. **ADD CREAM AND ADJUST SEASONINGS:** Gently stir in the cream. Adjust seasonings and add bacon bits. Let the soup heat through until the fish is very tender, but not shredded - it should have generous chunks. Serve promptly. For a totally decadent serving, float a pat of butter on each serving of soup.