

## Father John's Maine Fish Chowder

### Ingredients

4 T. unsalted butter  
1 medium onion cut into cubes  
4 c. water  
2 medium potatoes peeled and cut into cubes  
2 ½ - 3 lbs. skinned fresh haddock cut into 1 ½ in. chunks  
2 c. heavy cream  
2 t. kosher salt  
¼ t. dried dill  
¼ t. white pepper



### Instructions

- ❖ Melt butter in 5 – 7 quart pot over medium-low heat. Add onion and cook until translucent, stirring often; set aside.
- ❖ Pour water into a 3 – 4 quart pot and add the potatoes. Bring to a boil, reduce to a simmer and cook until potatoes are tender, about 10 minutes. Remove potatoes from water with a slotted spoon and set aside.
- ❖ Add the fish to the potato liquid and simmer until the fish begins to flake, about 10 minutes. Remove the fish with a slotted spoon and add it and the potatoes to the pot with the cooked onions. Stir gently.
- ❖ Slowly add the potato/fish stock and the heavy cream to the pot with the potato, fish and onions; stir well. Add the salt, pepper and dill. Gently simmer over low heat for about 15 minutes stirring occasionally. Serve hot.

Serves 8-10