

Manhattan Fish Chowder

Ingredients

4 Bacon Slices (diced)	2 T Flour
1 lb Cod Fillets	1 Onion (diced)
2 Celery Stalks (diced)	1 Carrot (diced)
5 clv Garlic (minced)	1/4 c White Wine
16 oz Clam Juice	28 oz Crushed Tomatoes (canned)
2 Yukon Gold Potatoes (small,	diced)
1/4 t Crushed Red Pepper	13 oz Clams (canned)
1/3 c Heavy Cream	1/4 c Parsley (chopped)
1 t Salt	1/2 t Ground Black Pepper
1 t Thyme (chopped)	4 Bay Leaves
0 ds Garlic Powder	

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1. In a Dutch oven over medium heat, cook bacon until crisp about 10 minutes. Remove from pan and drain on a paper towel lined plate.
2. Dry cod fillets with paper towels then season with salt, pepper, and garlic powder. Sprinkle all fillets with 1 tablespoon flour. Turn fish over and season again then sprinkle with 1 tablespoon flour.
3. In the same pot over medium heat, place fillets into the bacon fat and cook for 2 minutes. Flip over and cook the other side for 2 more minutes. Transfer to a plate.
4. To the same pot, add onion, celery, and carrot. Cook until soft, 5 minutes, then add garlic and cook until fragrant, 1 minute more. Add white wine and scrape up the bits at the bottom, cook for 2 minutes.
5. Add clam juice, crushed tomatoes, thyme, bay leaves, liquid from canned clams, and potatoes. Season with red pepper flakes, 1 teaspoon salt, and 1/2 teaspoon pepper. Bring to a boil then reduce heat and let simmer, covered, until potatoes are tender, 15 minutes.
6. Add bacon, clams, and heavy cream to pot and simmer, uncovered, 10 minutes more. Meanwhile, break fish up into large chunks, add fish and accumulated juices into the

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soup and stir well. Warm fish for another 5 minutes.

7. Add parsley to the pot, give it one last stir and turn off heat. Serve immediately.