



Recipe Database

Cape Cod Fish Chowder

Yield: 1 Gallon
Portions: 16

Ingredients

Quantity

Directions

Onions, chopped
Celery, diced
Butter
Flour

1 cup
1 cup
6 oz.
6 oz.

In a heavy pot melt butter. Saute' onions and celery for five minutes or until onions are opaque. Stir in flour and continue to cook over medium heat for five minutes.

Water
Potatoes, diced
MAJOR FISH BASE

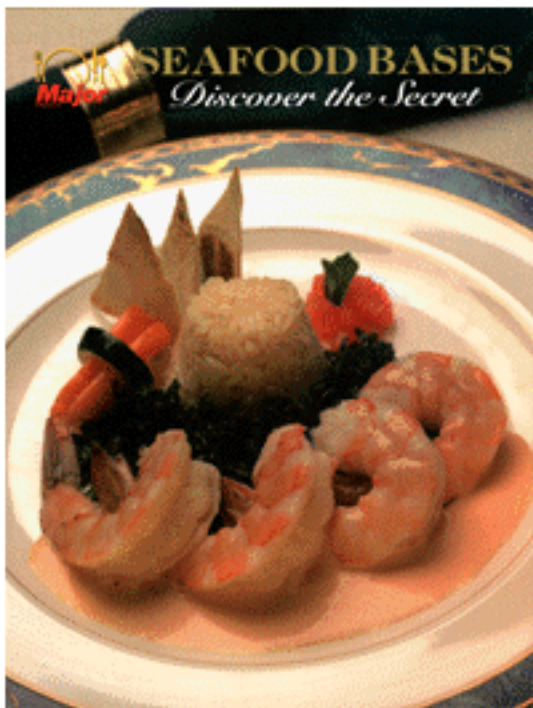
3 qts.
3 cups
4 oz.

Using a wire whip, blend in water and bring to a boil for one minute, then reduce to a simmer. Add potatoes and fish base and simmer until potatoes are tender, about twenty minutes.

Whitefish, boneless
Light Cream
Dill, fresh

2 lbs.
1 qt.
2 tbl.

Add whitefish and simmer for ten minutes. Stir in cream then simmer for five minutes. Garnish with fresh dill.



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Enjoy!