

BILL ATKINSON'S FISH CHOWDER

YOU WILL NEED

$\frac{3}{4}$ lb CODFISH OR OTHER FISH SUCH
AS HADDOCK OR SNAPPER

1 LARGE BAKING POTATO CUT INTO $\frac{1}{4}$ " CUBES

1 MED ONION, DICED

1 CAN CAMPBELL'S CLAM CHOWDER

$\frac{1}{4}$ lb SHRIMP OR BAY SCALLOPS (OPTIONAL)

PLACE CODFISH IN LARGE PAN AND COVER
WITH WATER. HEAT UNTIL WATER BOILS
AND FISH CAN BE FLAKED WITH A FORK.
AS FISH IS BOILING ADD
SALT, PEPPER, DILLWEED, 2 CLOVES
GARLIC, AND OLD BAY SEASONING TO
TASTE.

REMOVE CODFISH FROM WATER AND SET
ASIDE.

PLACE POTATO & ONION IN FISH STOCK
WATER AND COOK UNTIL POTATO IS TENDER
(5 MIN ?)

ADD CAN OF CLAM CHOWDER TO POTATOES
& ONION AND BRING TO BOIL AGAIN, BOIL
2 MIN AND ADD FISH BACK TO CHOWDER.
BRING TO BOIL AGAIN,

ADD $\frac{1}{2}$ CAN OF MILK AND $\frac{1}{2}$ & $\frac{1}{2}$ lb
CHOWDER, DO NOT BOIL. ADD PEELED
SHRIMP OR SCALLOPS TO CHOWDER. ADD
2 TABLESPOONS OF BUTTER BEFORE SERVING.