

Corn Chowder

Ingredients.

3 bacon rashers
1 large onion
2 level tablespoons flour
Few drops hot pepper sauce
450 g can whole kernel corn
600 ml water
2 large spuds
2-3 stalks celery
500 g smoked cod or haddock
600 ml milk
Little cream
Chopped parsley
Chopped chives or shallots

(I normally double or triple these quantities. You can never have enough of this chowder.)

Method.

Chop bacon (rind removed) into small pieces. Put in saucepan, sauté until crisp. Remove bacon pieces, reserve. Peel and chop onion small, add to saucepan. Sauté in bacon dripping until soft but not brown. (There's never enough dripping. Top up with olive oil.) Drain corn, make up the liquid to 600 ml, add to saucepan. Allow to thicken. Add peeled cubed potatoes, sliced celery. Cover, simmer until veggies are cooked. Meanwhile, soak fish 30 minutes, drain. Put in pan, add milk, simmer until cooked. Remove fish, flake into large pieces, removing any bones and skin. Add fish to vegetable saucepan, strain in the milk from cooking the fish. Add corn, taste and add more hot pepper sauce or salt if desired. Heat until very hot, add a little cream just before serving. Serve in a large tureen, topped with chopped parsley and chives or shallots and the bacon pieces. Serve with garlic bread and a salad.