

WALLEYE & CLAM CHOWDER

Doris M. Bergquist - Fort Mojave, Arizona

Ingredients:

4 slices bacon, cut into 1/2-inch 1/8 teaspoon pepper
pieces 3 tablespoons all-purpose flour
1/2 cup thinly sliced celery 3 cups milk
1/4 cup sliced green onions 1 1/2 lbs. walleye, or substitute, fillets
2 cups peeled cubed red potatoes (6 oz. each), skin removed,
(3 medium), 1/2-inch cubes cut into 1-inch pieces
1 can (14 1/2 oz.) ready-to-serve 1 cup whipping cream
chicken broth 1 can (6 1/2 oz.) minced clams,
1/2 teaspoon dried dill weed undrained
1/2 teaspoon celery seed 1 pkg. (10 oz.) frozen chopped
1/4 teaspoon salt spinach, defrosted and drained

In 6-quart Dutch oven or stockpot, cook bacon over medium heat until brown and crisp. Drain, reserving 2 tablespoons bacon drippings in Dutch oven. Set bacon aside.

Add celery and onions to bacon drippings in Dutch oven. Cook over medium-high heat for 3 to 5 minutes, or until vegetables are tender-crisp, stirring constantly. Stir in potatoes, broth, dill weed, celery seed, salt and pepper. Bring to a boil over medium-high heat. Reduce heat to low. Simmer, uncovered, for 10 to 15 minutes, or until potatoes are tender.

In 4-cup measure, combine flour and milk. Blend until smooth. Stir into broth mixture. Bring to a boil over medium-high heat. Reduce heat to low. Add walleye pieces. Simmer for 3 minutes, or until fish is firm and opaque and just begins to flake, stirring occasionally. Stir in bacon, cream, clams and spinach. Cook over low heat (do not boil) for 5 minutes, or until chowder is hot, stirring occasionally.