

Fish and Shellfish

Halibut Chowder

Ingredients:

Prep time 25 minutes,

Serves 6-8

2 pounds halibut

1/2 cup each finely chopped onions, green peppers, celery and Carrots

3 Tbsp. Butter,

divided 3 cups chicken broth

3/4 tsp. salt

1/2 tsp. white pepper

2 cups light cream

6 Tbsp. corn starch

1/2 cup of cold water

1 Tbsp. minced parsley

Instructions:

Remove skin and bones from halibut; cut into bite-sized pieces. Saute vegetables in 3 tablespoons butter. Add halibut, chicken broth, salt and pepper. Simmer, cover for 8 minutes. Add cream and heat gently. Combine corn starch and water and add slowly to chowder. Cook and stir until slightly thickened. Sprinkle with parsley. Enjoy!

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