

Fish Chowder (Blushing New England Fish Chowder)

Servings: 4

Source: Food 52

Ingredients

- 1 tsp butter
- 1 tbsp olive oil
- 2 oz Spanish chorizo, skin removed and chopped
- 1 medium sweet onion, chopped
- 1 tsp smoked paprika
- 1 bay leaf
- 2 sprigs fresh thyme
- 1 large Russet potato, scrubbed and cut into ½" dice
- 3- 3½ cups seafood stock
- 1 tsp salt
- ½ tsp freshly ground black pepper
- ½ c. roasted red peppers, chopped
- 1 lb white flake fish fillets, cod, haddock etc
- ½ - 1 cup cream , or half & half if you must
- 2 tbsps chopped chives, for garnish

Method

1. Heat butter and oil in a large saucepan. Add chorizo and cook until it's crisped up a bit. Use a slotted spoon to remove chorizo from the pan to drain on a paper towel.
2. Add onion to pot and saute in fat, until onion is softened. Add paprika, bay leaf, and potatoes. Use a piece of kitchen twine to tie the thyme sprigs together. Place the bundle of thyme in the pot and tie the loose end of the string to the handle of the pot.
3. Add stock, making sure there is enough to cover the potatoes by an inch. Bring chowder to a boil, then reduce the heat so it simmers until potatoes are soft enough to crush against the side of pot, about 10 to 15 minutes. Add salt and pepper to taste. Stir in chopped red pepper.
4. Gently slip whole fillets of fish into chowder. Cook on low heat until fish easily breaks apart in bite-sized pieces. For thinner fillets like haddock and Pollack this will take 4-5 minutes. For thicker fillets of cod etc. this will take 6-7 minutes. If the fish isn't completely submerged, flip the fillets midway through. When fish is cooked through, remove bay leaf and add cream, adjusting amount to your liking.
5. Ladle hot chowder into bowls, garnish with crispy chorizo and chopped chives.

Notes

Frank made this. Very good.