

Jackie's Fish Chowder

recipe: 2.0's mummy

- 4-5 medium potatoes, peeled and diced
- 1 medium onion, diced
- 2 large fillets of white fish (haddock, for example)
- 1/2 pound scallops (fresh or frozen)
- 1 package or can of frozen cooked lobster pieces (about a pound)
- 1/4 to 1/3 cup butter
- 1 litre of blend

Put diced potatoes and onion into a large Dutch oven. Add just enough water to cover the potatoes. Cook over medium-high heat. Let the water come to a boil. After they've cooked for about five minutes (just starting to get tender), add in your white fish and scallops. Reduce the heat and let the pot simmer as you add 1/4 to 1/3 cup of butter and the lobster pieces to a skillet and cook over medium heat. Cook the lobster until the butter has taken on an orangey-red colour from the lobster. Drain some of the water out of the Dutch oven – I scoop about 3-4 ladles out of the pot. Add the lobster and every last drop of the butter from the skillet into the Dutch oven. Add the litre of blend. Allow to come together over low heat. Eat right away or refrigerate until you're ready to gobble it up.