

## FISH CHOWDER (MRS. EATON'S)

¼ lb. salt pork (1/2 lb. salt  
pork belly, diced)  
1 ½ lb. fresh haddock,  
cusk, or cod or white fish of  
choice  
5 med. diced potatoes in  
1/2" cubes  
1 12 oz. can evaporated  
milk (equivalent of 2 cans)  
1 qt. milk  
2 med. onion, thinly sliced  
salt, pepper, butter  
For 24:  
5 lbs. haddock (or other  
white fish)  
3 lbs. potatoes  
2 lbs. salt pork  
2 cans evaporated milk  
2 lg. onions  
3 qts. milk  
(cook in lobster cooker)

Dice pork, fry, add cut up onion, potato and water to cover. When they start to boil, add fish (lay on top) and cook on low heat until fish is done. Add milk and salt pork. DO NOT BOIL.

Bob's method:

Try diced pork belly. Remove onto paper towels and reserve for garnish. Add sliced onions to fat in pan and saute for a few minutes and then add potatoes and milk and cook until potatoes are barely soft. Add fish and turn off heat. When ready to serve, warm very slowly and top with pat of butter. Serve with pork belly bits.

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Source: Ottsie Kendrick | (Servings: --)

## FISH CHOWDER FOR 20-24

5 lbs. haddock filets  
3 lbs. potatoes  
2 lbs. salt pork  
2 cans evaporated milk  
½ onions  
Just before serving add:  
3 qts. milk  
DO NOT BOIL!  
Betty Brown suggestion:  
Just before serving add  
another can of  
evaporated milk  
BOB ROY'S PORTIONS  
FOR ABOUT 65  
15 lbs. haddock  
4 lbs. bacon  
6 onions  
4 cans Evaporated milk  
2 qts. cream  
2 gal. milk  
10 lbs. potatoes  
1 lb. butter

Source: Ottsie Kendrick from Mrs. Eaton | (Servings: --)

*Joan Roy*