

Halibut Chowder.

After a charter, I usually take all the leftovers and make a chowder out of them. Below is the basic recipe, but you can add or take out just about anything!

Four potatoes (diced)
Two cups diced carrots
Two cups diced broccoli
One diced onion
One cup diced celery
Two pounds halibut fillets (preferably caught that morning)
One half-pound bacon
Two cans beer (industrial only—no sense wasting a microbrew!)
One stick butter or margarine
One quart milk
One quarter cup flour

In a large pot, cook potatoes, broccoli, and carrots in two cans of beer. Add garlic to taste (no such thing as too much!). In a small saucepan, cook the sliced bacon which has been cut into pieces about ½" wide until crispy. Now add the onions and celery to the bacon and sauté for a few minutes. In the pot, when the potatoes are soft, add the halibut fillets. You can slice the fillets to make them cook faster if you like. When the halibut flakes easily, add the bacon/onion/celery, turn off the heat and cover the pan. In the bacon saucepan melt one stick of butter or margarine. With a whisk, mix in ¼ cup flour. When this mixture is uniform, add one quart of milk (I usually use 2% but you can also use either non-fat or half and half, depending on your objective...) and stir constantly over medium heat until the milk thickens. Add this to the halibut mixture, salt and pepper to taste and heat until the chowder is at serving temperature.

Notes:

I usually make this with leftover potatoes, carrots, broccoli, etc which is already cooked. In this case I usually boil the beer for a good ten minutes to make sure you kill all the yeast—otherwise the leftover chowder can become very sour—sometimes spectacularly so!

You can interchange all sorts of things in this chowder. I have also put chopped noodles and/or rice in the chowder instead of or in addition to the potatoes. I sometimes also put salmon or lingcod or rock cod in as well. Try to get all the bones out of these fish.

The chowder always tastes better after sitting for a day. If you are going to serve this the next day, slightly undercook everything so it doesn't get too squishy!