

Seafood chowder

4 oz haddock	2 grated carrots
4 oz salmon	2 cups diced potatoes
4 oz scallops	4 pints milk
4 oz shrimps	parsley
1 lb mussels	salt and pepper
4 bay leaves	6 oz flour
2 large onions	6 oz butter
2 cups chopped celery	

Cook fish in 4 pints of water with the seasonings (salt, pepper, bay leaves). Strain fish and set aside. Save the stock. Sweat off onions and celery in butter until soft. Add flour. Cook for several minutes. Add stock, carrot, parsley, salt and pepper, and milk. Cook potatoes separately until just done. Simmer for 30 minutes, add potatoes and fish, and serve.