

## **"Puget Sound Chowder"**

<b>1/4 cup salt or pork bacon</b>	<b>2 tbsp. butter</b>
<b>1/2 cup onion or leeks, chopped</b>	<b>1/2 cup celery, chopped</b>
<b>2 cups potatoes, peeled and diced</b>	<b>1 clove garlic, minced</b>
<b>1 cup clam juice or fish stock</b>	<b>Bit of chopped parsley</b>
<b>1/4 lb. crab meat or shrimp</b>	<b>1/2 cups half &amp; half</b>
<b>Dash of saffron and cayenne</b>	<b>1 lb. mussels</b>
<b>Dash of tumeric and thyme</b>	
<b>1 1/2 lbs. firm white fish, cut into bite size chunks</b>	

Saute the blanched pork in butter until brown. Remove and reserve. Saute the onion, celery, potatoes and garlic in the same pan about 4 minutes or until crisp. Add stock or juice amounting to 2 cups and simmer 15 minutes. Add fish chunks and simmer for 5 minutes. Add the half & half and mussels (remove from shells after steaming) and crab meat or shrimp. Simmer gently for 5 minutes. Do not boil. Season with small pinches of saffron, tumeric, thyme, cayenne, salt and pepper to taste. Re-add the salt pork. Serve with toasted garlic bread rounds.

NOTE: To steam mussels, make a broth of 2 cups water and 1/2 cup white vermouth or dry white wine. Add 2 slices each of lemon and onion with chopped parsley and a pinch of thyme. Steam until mussels are open. Remove from the shells and reserve the liquid. This can be substituted for the clam juice or fish stock above.

***Unknown author***