



Cod - New England Chowder

Servings: **0 servings**

Cassie's recipe Best made a day ahead

Ingredients

3 lbs fresh Fish Fillets
3 cups Potatoes - thinly sliced
2 cups Carrots - sliced thinly
2 Onions - Chopped
3 cups Milk
4 cups Water - Boiled
1 cup Cream
Salt and Pepper to taste
Salt Pork

Directions

Render Salt Pork
Remove Rashers
Saute Onions in Pork fat until tender
Add Potatoes, Carrots, and boiling Water
Boil until Vegetables are tender
Simmer - 15 mins
Add Milk and Cream
Add fish - cut in small pieces
Bring to a boil,
Simmer until done

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