



# Cod - New England Chowder

Servings: **0 servings**

Cassie's recipe Best made a day ahead

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## 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

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## 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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