**Russell’s ACAP Chowder**

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| 2.7 kg mixed fresh haddock, scallops, and shrimp; tinned clams |
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| 6 c chopped potatoes | 3 c chopped onion |
| 3 c chopped celery | 3 cloves garlic, minced |
| 1 t salt | stock or water |
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| 0.7 kg bacon |  |
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| 9 c milk or evaporated milk |  |
|  |  |
| salt and pepper to taste | 3 T butter |
|  |  |
| many sticks of French bread |  |

Chop fish into large pieces and set aside.

Put potatoes, onion, and celery in large pot and just cover with water. Add garlic and 1 t salt. Cook over medium until potatoes almost done.

Cook bacon until desired crispness is achieved; set aside on paper towels.

Add seafood and continue to cook until seafood is done.

Add milk or evaporated milk and heat through without boiling. Add salt and pepper to taste, and the butter.

Serve cooked bacon bits separately in consideration of vegetarians, and serve with French bread and butter.

Serves 25 to 30