

Smoked Haddock Chowder

Serves 4 (as a main course)

Chowder:

Vegetable oil

3 Rashers streaky bacon (rindless), finely chopped

2oz Butter

2 Leeks, white part only, finely shredded and thoroughly washed to remove grit

1 Large red pepper, diced

2 Medium potatoes, diced 1.5cm

1 tbsp Plain flour

1 litre Good quality, light chicken stock

1 Small tin sweetcorn

2 Fillets of naturally smoked haddock

4 tbsp Double cream

Bunch Chives, snipped

Salt and pepper

To Serve:

Crusty fresh bread

Chowder:

Heat a little oil in a large pan, then add the bacon and fry until crisp.

Turn the heat down to medium, then add the butter, leeks and red pepper. Cook gently until the leeks are soft. Add the potatoes and fry for a couple of minutes, then add the flour. Cook the flour gently for 2-3 minutes stirring frequently. Do not allow the flour to brown!

Gradually add the chicken stock and sweetcorn and bring to a boil, then simmer for approximately 10 minutes, until the potatoes are nearly tender.

Meanwhile, skin the smoked haddock fillets, remove all the pin-bones and cut into large bite-sized chunks.

When the potatoes are just tender, add the smoked haddock and cream and increase the heat to nearly boiling. Simmer for a further 2 minutes. Remove from the heat and season to taste.

To serve:

Serve immediately with some chives sprinkled over and some nice fresh crusty bread. The perfect winter warmer, so enjoy your efforts!

