

Our State eats

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Fish & Corn Chowder

Yield: 6 servings.

- 6 slices bacon
- 1 tablespoon unsalted butter
- 2 sweet onions, chopped
- 3 cups vegetable stock
- 1 (8-ounce) bottle clam juice
- 2 bay leaves
- 2 large Yukon gold potatoes, peeled and cut into ½-inch chunks
- 2 stalks celery, chopped
- 1½ teaspoons salt
- 2 cups fresh corn (about 4 ears) or frozen corn kernels
- 1½ cups whole milk
- ½ cup heavy cream
- 1½ pounds firm white fish fillets (cod or halibut), cut into 1½-inch chunks
- ¼ teaspoon ground black pepper
- ¼ teaspoon crushed red pepper flakes

In a heavy pot or Dutch oven, cook bacon until crisp. Remove, let drain on a paper towel-lined plate, and set aside.

Add butter and onions to the remaining bacon drippings. Cook over medium heat, stirring occasionally, until onions are translucent and just starting to brown, about 10 minutes.



Add stock, clam juice, bay leaves, potatoes, celery, and salt. Bring to a boil. Reduce heat and simmer until potatoes are just tender, about 20 minutes.

Stir in corn, milk, and cream, and simmer for 10 minutes. Stir in fish and black pepper. Continue to simmer for an additional 3 minutes until corn is heated through. Remove and discard bay leaves. Crumble bacon on top, sprinkle with crushed red pepper flakes, and serve.

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