



INGREDIENTS

3 tablespoons unsalted butter
1 small onion, finely chopped
salt and pepper
1 tablespoon all purpose flour
2 jars (8 ounces each) clam broth
12 ounces Yukon Gold potatoes, washed and cut into 1/2 inch pieces
1 pound Pacific Cod fillet
2 ears corn, shucked or 1 cup frozen corn
1/4 cup heavy cream
1/4 c fresh chives or flat leaf parsley, finely chopped

DIRECTIONS

Melt butter in a large straight-sided skillet over medium-high heat. Add onion, season with salt and pepper and cook, stirring occasionally until translucent. Add flour, cook 30 seconds. Stir in clam broth, 1 cup water and potatoes. Bring to a boil, reduce heat and simmer, covered until potatoes are tender, approximately 10 – 12 minutes. Meanwhile cut cod into 2 inch pieces. If using fresh corn, shuck corn from the cob by standing the cob on one end and using a knife cut the kernels off of the cob.

Add the cod to the skillet then add the corn. Cook, covered stirring once, until the cod is opaque and the corn is slightly tender, about 3 minutes. Remove from heat and stir in the cream and fresh herbs.

TO SERVE

Ladel equal portions of hot chowder into four soup bowls or crocks and garnish each with a sprinkle of fresh chopped parsley or chives. Serve with warm, crusty bread or soup crackers.
