

### NEW ENGLAND FISH CHOWDER

2 pounds haddock	1 bay leaf, crumbled
2 ounces salt pork, diced	1 quart milk
2 onions, sliced	2 tablespoons butter
4 large potatoes, diced	1 teaspoon salt
1 cup chopped celery	Freshly ground black pepper

Simmer haddock in 2 cups water for 15 minutes. Drain. Reserve broth. Remove bones from fish. Saute diced pork until crisp, remove and set aside. Saute onions in pork fat until golden brown. Add fish, potatoes, celery, bay leaf, salt and pepper. Pour in fish broth plus enough boiling water to make 3 cups of liquid. Simmer for 30 minutes. Add milk and butter and simmer for 5 minutes. Serve chowder sprinkled with pork dice. Serves 6.