

# Hearty Fish Chowder

2 lbs. Fresh Oregon fish fillets  
1/2 lb. bacon, diced  
1/2 cup minced onion  
1 1/2 cups thinly sliced carrots  
1/2 cup thinly sliced celery  
2 cups hot water  
1 T. instant chicken flavor stock  
1/2 tsp. salt  
1/4 tsp. Pepper  
1 tsp. dried parsley flakes  
1/4 tsp. dried thyme  
1 cup light cream  
1 egg yolk  
1/4 tsp. dried dill weed  
Roasted French bread

In a 3-quart kettle, sauté bacon until crisp. Drain bacon on paper towel. Sauté onion in bacon drippings until golden. Add carrots, celery, hot water, instant chicken flavor stock, salt, pepper, parsley and thyme. Simmer 30 minutes, or until vegetables are done. Cut fish fillets into 1-inch chunks. Add to vegetable mixture. Simmer 10-15 minutes until fish flakes easily when tested with fork. Beat cream and egg yolk together and slowly stir into soup. Heat but **do not boil**. Sprinkle with dill weed. Ladle chowder over roasted French bread. Makes 6-8 servings.