

Seafood Chowder

Ingredients

2 ½ x pounds haddock

1 x pound x scallops

1 x pound x lobster meat

1 x can or 1 pound x clams

4 x tablespoons butter (to fry lobster in)

4 or 5 Potatoes

2 ltrs x whole milk

1 ltr x Fish or vegetable broth

Salt and Pepper to taste

Larwney's to taste

Method

Peel potatoes and boil until tender. Keep water then add scallops and fish to that water.

Fry lobster with butter until water boils off so flavour is more condensed and add to your fish, scallop and potato mixture.

Add in milk and remaining seasonings to taste and cook on medium heat until hot.

Serve and enjoy!