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Cozy up with a hearty classic Canadian soup

As temperatures drop, everyone is reaching for comforting heartier dishes and recipes featuring in-season produce. To make the transition a little easier, try this classic velvety chowder that celebrates cool autumn nights.

Classic Maritime Seafood Chowder

Ingredients:

- 1 tbsp (15 mL) butter
- 2 stalks celery, chopped
- 1 onion, chopped
- 1 bay leaf
- 1 tsp (5 mL) dried dill or dried thyme
- 2 large Yukon Gold potatoes, peeled and diced
- 2 cups (500 mL) water or fish stock
- 1/3 cup (80 mL) all-purpose flour
- 3 cups (750 mL) milk
- 2 cups (500 mL) chopped raw skinless fish fillets or cooked seafood, or both
- 2 tbsp (30 mL) freshly squeezed lemon juice
- Whole grain crackers, crumbled
- 1/2 tsp (2 mL) salt
- 1/4 tsp (1 mL) pepper

Directions:

1. In a large pot, melt butter over medium heat. Sauté celery, onion, bay leaf, dill, salt and pepper for about five minutes or until onions start to brown. Stir in potatoes; sauté for two minutes.
2. Increase heat to medium-high; stir in water and bring to a boil. Cover, reduce heat to medium and boil for about five minutes or until potatoes are almost tender.
3. Whisk flour into milk and stir into pot; bring to a simmer, stirring often.
4. Stir in fish or seafood; simmer, stirring often for five minutes or until fish is opaque and flakes easily with a fork or seafood is hot. Discard bay leaf. Stir in lemon juice and season to taste with salt and pepper.
5. Ladle into bowls and top each serving with crackers.

Find more recipes at www.qualitymilk.ca. (NC)

Contact Kate Vanderburgh, sales representative for Royal LePage Real Estate Services Ltd., Broker at 905-338-3737 or by email at kate@katevanderburgh.ca

KATE'S KORNER



Royal LePage Real Estate Services Ltd.



KATE VANDERBURGH
SALES REPRESENTATIVE
905 338 3737
KATEVANDERBURGH.CA
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