
Tasty Walleye Chowder

From Macks Lures' newsletter - Oct. 2008

Ingredients:

1/2 pound of bacon
1 cup celery diced
1 cup onions diced
1 1/2 cup diced potatoes
1 pound of walleye filets, diced
2 1/2 cups water
1 1/2 tsp salt
1/4 tsp pepper
3 Tbsp butter
1/4 cup flour
2 1/2 cups Half & Half

Fry the bacon until crisp; add onions and cook until soft. Do not drain. Into the water, add celery potatoes, fish, salt and pepper. Simmer 15 minutes or until the potatoes are tender, then add the bacon and onions. Melt butter in a saucepan and stir in flour until smooth. Add Half & Half, stirring constantly until sauce boils and thickens. Slowly stir in the fish mixture. Heat and stir until piping hot.

Man that's some good hot eating on a cold day. Try making some of this in your fish house when you are out ice fishing!