



FISH CHOWDER

Submitted by Dan McGuire, Saint John, New Brunswick

1 Tbsp. **Meyer Lemon Infused Olive Oil**

½ cup carrots, chopped

½ cup celery, chopped

½ cup onion, chopped

1 pkg. **Creamy Cheddar Potato Soup Mix**

8 cups water

2 lbs. (908g) white fish, cut into bite sized pieces

Fresh thyme

Over medium heat, add oil to a large stock pot. And add carrots, onions and celery and cook until onions are translucent. Add water and soup mix and bring to a boil. Reduce heat and simmer uncovered 20 minutes, stirring occasionally. When soup starts to thicken add the white fish. Add thyme at end of cooking time and stir in, if desired.

Serve in a bread bowl.

Makes 10-12 servings.



- Meyer Lemon Infused Olive Oil
- Creamy Cheddar Potato Soup Mix