



45°N  
63°W

# NOVA SCOTIA SMOKED HADDOCK CHOWDER

## INGREDIENTS:

### CHOWDER

- 8 oz slab bacon
- 2 fillets smoked haddock
- 2 fillets haddock
- 1 leek
- 1 large shallot
- 5 cloves garlic
- 6 sprigs thyme
- 3 stalks celery
- 1 lbs new potatoes
- $\frac{3}{4}$  cup dry white wine
- 2L 35% cream
- 1L 3.5% milk
- 3-4 small bay leaves
- Salt and pepper, to taste

### DILL OIL

- 1 cup dill
- $\frac{1}{4}$  cup canola oil
- 1 cup water

## INSTRUCTIONS:

Boil one cup of water in a small pot. Once at a boil blanch dill for 30 seconds. Remove from water and blitz in a vita mix with  $\frac{1}{4}$  cup oil. Blitz on high for 1 minute or until fully incorporated. Strain through a cloth or coffee filter to remove chunks of dill. If not strong enough add more dill, blitz and strain until desired flavour.

Cube bacon into medium dice cuts. Render down in a large pot over medium low heat. Once browning starts to occur add minced garlic and shallot. Add thyme, leeks, and celery. Sauté on medium heat until garlic and shallots have become translucent. A small amount of colour is fine. Deglaze with white wine.

Slice new potatoes in half, add to pot and cover with cream and milk. Add bay leaves. Cook until potatoes are at a par boil.

Cut smoked haddock into bite sized chunks. Add to chowder along with full haddock filets. Allow to cook and let the haddock poach and flake apart.

Once liquid is creamy, potatoes are tender, and haddock is cooked it's ready to serve.

Ladle hot chowder into bowl, garnish with dill sprigs and dill oil.

*Recipe provided by Andy Hay, Masterchef Canada.*



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