

Sea Bass Chowder

From <http://cookingrusticwithbethyrossos.com>

- ½ Lbs. Bacon chopped
- 1 Lbs. Sea bass (or any other fish) 1 in cubes
- 6 C Milk (whole or 2%)
- 3 T Butter
- 3 T Flour
- 1 T minced garlic
- 1 C Diced onion
- 1 C Diced celery
- 1 C Diced leaks
- 1 1/2 C Corn
- 1 1/4 t Salt
- ¼ t Nutmeg
- ¼ t Cayenne

In a pot add the butter to a medium low heat. Once the butter melts add the flour to the pot. With a whisk stir the roux for a couple minutes. Add the milk, garlic, ground nutmeg, cayenne, and salt to the pot. Keep the heat on medium low and continue to stir.

In a separate pan, crisp up the bacon. Once the bacon is crispy add it to the chowder along with the corn. Leave the bacon grease in the pan and add the diced onions, leaks, and celery and cook on medium high heat. Once the veggies are translucent add them to the chowder.

Add the sea bass to the chowder and let the chowder cook for another 20 minutes.