

Cut into 1/2in. pieces, 2 slices thick best quality bacon.  
Saute at medium high heat, in 3 quart saucepan, till fat rendered,  
bacon just half-cooked, about 5 mins, reserve bacon.  
Discard bacon fat, add 2T butter, one onion sliced thin (about 1C).  
Saute onion medium heat till just glazed.

Prepare broth:

Drain liquid from 15oz can sliced white potato, add water to make 2C  
liquid.

Add 1c dry equivalent Knorr's chicken boullion for light boullion, bring  
to boil. Add 1C half and half or light cream.

Add broth, codfish and reserved bacon to saucepan, bring to boil,  
simmer at low heat 5mins.

Add sliced potatoes and continue simmering 3mins or until fish flakes.  
Add fresh ground pepper. Taste and adjust seasoning.

Serve with East Fork Long Island chardonnay.

Notes.

A word about codfish. How to buy it.

Codfish is harvested in the cold waters of the North Atlantic  
by great fishing vessels equipped to catch, clean, filet and  
freeze the codfish on board. Individual filets are separated by  
plastic sheets and frozen in "blocks" of from 8 to 20lbs. or so.

Best to speak to your supermarket fishmonger about the frozen  
codfish "blocks" available to him. Check quality and prices.

When you make your codfish deal, bring the package home, separate  
the individual filets (easily done) and repack the filets in 1- gallon  
ziplock freezer bags. Codfish when you need. Very fresh.

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U01 Clam Chowder (Apr 2011, with Murray and Iza)

Cut into 1/2in. pieces, 4 slices thick best quality bacon.  
Saute at medium high heat, in 4 quart soup pot, till fat rendered,  
bacon just half-cooked, about 5 mins, reserve bacon.  
Discard bacon fat, add 3T butter, large onion sliced thin (about  
1-1/2). Saute onion medium heat till just glazed.  
Remove onions, reserve.

Prepare broth:

Drain liquid from 15oz can sliced white potato, add water to make  
2-3/4C liquid. Add 2c dry equivalent Knorr's chicken boullion for  
light boullion.

Add broth to soup pot with 1 doz. (scrubbed clean) littleneck clams.

Simmer clams at medium heat, 5 mins. till clams open.

Add reserved bacon and onion to soup pot, with potatoes

Add 1-1/2C half and half or light cream.

Reheat at low heat, min. time.

Add fresh ground pepper. Taste and adjust seasoning.

Serve in broad soup plate with clam sheels.

Serve with East Fork Long Island chardonnay.