

# Potato Cod Chowder

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*A simple fish chowder ready in only minutes, and perfect for warming up cold winter nights! Simple potatoes and fish are simmered in a heavy cream sauce and seasoned with zesty cheese, onions, and paprika. The rustic and simple chowder pairs perfectly with crusty bread and is a perfect weeknight meal - serve up a hearty dinner and enjoy leftovers at lunch the next day!*

## Ingredients:

4 Tbsp butter  
1 tsp paprika  
2 small onions, minced  
4 c. water  
10 medium sized potatoes, peeled and diced into ½ inch cubes  
2 c. half-and-half or cream  
½ lb cod fillets, cubed  
2 eggs, lightly beaten  
1 ½ c. Muenster cheese, shredded  
salt and pepper to taste

## Directions:

1. In large saucepan melt butter. Add paprika and onions and simmer until soft and translucent, approximately 5 minutes.
2. Add water and potatoes and bring to a boil. Reduce heat and simmer until potatoes are cooked through and easily pierced with a fork.
3. Slowly stir in cream until combined. Add fish and simmer until potatoes begin to fall apart and soup becomes creamy and thickens.
4. In small bowl combine ½ c. of potato mixture with egg and whisk to combine. Add back to soup and stir to combine.
5. Remove from heat and stir in cheese. Season with salt and pepper and serve hot.

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