

## Bodega Bay Fish Chowder

2 tablespoons butter  
2 cups chopped onion  
4 fresh mushrooms, sliced  
1 stalk celery, chopped  
4 cups chicken stock  
4 cups diced potatoes  
2 pounds cod, diced into 1/2 inch cubes  
1/8 teaspoon Old Bay Seasoning TM, or to taste  
Salt to taste  
Ground black pepper to taste  
1 cup clam juice  
1/2 cup all-purpose flour  
2 (12 fluid ounce) cans evaporated milk

In a large stockpot, melt 2 tablespoons butter over medium heat. Sauté onions, mushrooms and celery in butter until tender. Add chicken stock and potatoes; simmer for 10 minutes. Add fish, and simmer another 10 minutes. Season to taste with Old Bay seasoning, salt and pepper. Mix together clam juice and flour until smooth; stir into soup. Remove from heat, and stir in evaporated milk. Serve with at least one glass of our **Chardonnay!**