

## CANADIAN WALLEYE CHOWDER

Luscious Walleye chowder is easy to make. Serve with hot crusty bread and a couple of long celery sticks for flourish!

FAMILY RESTAURANT	YES
CASUAL DINING	YES
FINE DINING	YES

Ingredients	Quantity	Procedure
Butter, unsalted	4 oz.	Heat butter in heavy-bottomed stockpot. Add onion, carrot, celery, thyme, and bay leaf. Sauté until onions are clear. Add vinegar and stir. Add flour, and cook until thickened. Add potatoes, milk, and fish stock. Bring to a simmer. Cook until potato pieces are tender with a fork. Add corn, parsley and walleye pieces. Chowder may be thinned to desired consistency using milk. Season and serve.  Yield: About three quarts chowder
Yellow onion, large dice	1 lb.	
Carrot, peeled and large dice	1/2 lb.	
Celery stalk, large dice	1/2 lb.	
Fresh thyme, chopped fine	1 Tbsp.	
Bay leaf	1/2 ea.	
Apple cider vinegar	1 tsp.	
All purpose flour	4 oz.	
Red potatoes, cut into 1 inch pieces	1 lb.	
Whole milk	6 cups	
Prepared fish stock, or clam juice	6 oz.	
Whole kernel corn	6 oz.	
Fresh parsley, chopped fine	1 Tbsp.	
Walleye fillet, skinned, cut in 1-inch cubes	1 lb.	
Salt and pepper	to taste	

### COSTING PROCEDURE

Walleye Fillet \_\_\_\_\_ + Remainder of Meal \_\_\_\_\_ = Total Cost \_\_\_\_\_ \$ Margin \_\_\_\_\_  
 Selling Price \_\_\_\_\_ Food Cost % \_\_\_\_\_

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