

## Newfoundland Fish Bisque

Marion Perry, Newfoundland Party, January 2012

*At the Newfoundland party, this recipe served 24 and some had seconds. The recipe is from Tom Owens, a former colleague, who is from NFLD. .*

This recipe serves a whole whack of people, me brothers, me sisters, me uncles, me aunts and old Tom Percell from down the road - enough for seconds? Maybe!

2 litres chicken broth  
2 cups finely chopped celery  
2 cups peeled, diced potato  
1 c. finely chopped onion

Bless and simmer ingredients.

While broth is heating, get into your dory and collect your fish. You will need:

2 cod fillets OR any white fish  
1 - 500 g. pkg. shrimp  
1 -454 g pkg. scallops  
1 medium pkg. imitation crab flakes  
3 litres milk  
2 tbsp butter  
2 to 3 tsp white pepper  
fresh parsley

Cut cod into small 1 inch pieces and add to hot broth.  
Have a drink of dark rum (London dock or Screech).

After 10 minutes, add shrimp and scallops. Have a drink of amber rum (Bacardi).

Simmer for 20 minutes. Have a drink of light rum (another Bacardi).  
Add imitation crab.  
Add milk.  
Heat but do not boil.  
Season with white pepper to taste.  
Add butter.  
Serve with a sprinkle of fresh parsley.