

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.