

Trout Chowder

- Two 2lb trout (or one 3lb trout)
- 4 strips of bacon, diced
- 1 large onion, finely diced
- 3 or 4 good sized potatoes, thinly sliced
- Two or three carrots, diced or grated
- Salt, pepper and thyme to taste
- 1 ounce of butter

This recipe, prepared in the one pot, will serve four hungry anglers.

Cook diced bacon and pour off fat, stir in diced onion and saute lightly.

Add potatoes, carrots and seasonings with enough water to cover all ingredients.

Simmer with lid on pot until vegetables are cooked and a thickening sauce has formed from the potatoes.

While this simmers prepare the trout by making a V-cut along all fins, remove with the bones and cut-off head and tail. Place trout gently on top of simmering chowder and replace the lid until trout is cooked.

Using two forks, split trout down the back through fin cut and carefully remove backbones and ribs. These should come away in one piece.

Add butter, stir up the mixture and serve with hot bread rolls and a salad of tomatoes and cucumbers, splashed with tarragon vinegar and freshly ground black pepper.