



Oven Fish Chowder

Ingredients

1 pound haddock, flounder or cod
2 potatoes, cubed
1 teaspoon salt
2 whole cloves
1/8 teaspoon garlic powder
1/4 cup butter
1/8 teaspoon white pepper
1/4 cup white wine (optional)
1 medium onion, sliced
1 cup hot water (Increase by 1/4 cup if not using wine)
2 cups half-and-half

Directions

Put everything (except cream) in casserole. Cover and bake at 375 degrees F. for one hour. Heat half-and-half to scalding (bubbles of cream form around edge of sauce pan) and add to chowder. Stir to break up fish. ENJOY!

Source: Sandra Freeman Orluk

Note: Sandra has doubled this recipe with no problems. Also I have used fat-free half-and-half and it still comes out great.