

Walleye Chowder

Grand View Lodge

8 slices	bacon diced	1 quart	heavy cream
1 stalk	celery med diced	1/2 cup	crab meat
1 ea	onion med diced	2 lbs	walleye lg diced
2 ea	carrots med diced	1 cup	corn
1/2 tbsp	garlic minced	1 tsp	sugar
2 ea	potatoes peeled lg diced	1/4 cup	flour
1 tsp	fresh thyme		cayenne pepper (to taste)
1 ea	bay leaf		old bay (to taste)
1/2 cup	white wine		salt (to taste)
1 quart	clam Juice		white pepper (to taste)

In a large sauce pan brown of bacon until crisp remove and set aside. Next add celery, onion, and carrots sauté until tender. Add flour and cook for 2-3 min stirring constantly. Add potatoes, corn, herbs, and bay cover with white wine and stock and simmer until potatoes are barely soft. Add walleye and crab cook until walleye is tender and finish with the heavy cream. Season with old bay, salt and pepper to taste. Garnish with crisp bacon.