



Canada

## Lake St. Joseph Shore Lunch Chowder

RECIPES

### SEASONING MIX

*2 teaspoons salt*  
*2 teaspoons paprika*  
*1 ½ teaspoons dried sweet basil leaves*  
*1 ½ teaspoons garlic powder*  
*1 teaspoon onion powder*  
*1 teaspoon white pepper*  
*1 teaspoon dry mustard*  
*1 teaspoon dried thyme leaves*  
*½ teaspoon dried tarragon leaves*  
*½ teaspoon ground nutmeg*  
*½ teaspoon black pepper*

*1 ¼ pounds Northern fillets*  
*1 pound bacon, diced*  
*2 cups chopped onions, in all*  
*1 ½ cups chopped celery, in all*  
*2 cups shredded potatoes*  
*(about 1 ½ medium potatoes)*  
*6 cups fish or seafood stock in all*  
*½ teaspoon minced fresh garlic*  
*2 (16 oz) cans whole peeled tomatoes*  
*(cut in halves)*  
*4 cups diced potatoes, in all*

Combine the seasoning mix ingredients thoroughly in a small bowl. Makes ¼ cup plus ½ teaspoon. Check the fish carefully for any bones that might have been missed, then cut it into 1-inch cubes and set aside.

Cook the bacon in a covered 5-quart pot or roasting pan over high heat, uncovering occasionally to stir, until well browned, about 12 minutes. Add 1 ½ cups of the onions and ½ cup of the celery and cook 5 minutes. Stir in the shredded potatoes and 2 tablespoons of the seasoning mix.

Cook, uncovered, scraping up the crust that forms on the bottom of the pot, about 5 minutes. Add ¼ cup of the stock and scrape up all the crust with a large metal spoon. Add ¼ cup more stock, scrape up the crust again, and cook 2 minutes. Add 1 cup more stock and cook another 2 minutes, scraping the bottom of the pot clean. Add the remaining ½ cup onions and 1 cup celery and 3 cups more stock. Stir well, bring to a boil, and cook 2 minutes. Stir in the garlic, tomatoes, and the remaining seasoning mix and cook 2 minutes. Add the remaining 1 cup stock and bring to a boil, then reduce the heat to low, cover, and simmer 25 minutes. Turn the heat up to high and add 2 cups of the diced potatoes. Bring to a boil, reduce the heat to medium, cover, and cook 10 minutes. Turn the heat up, add the remaining 2 cups diced potatoes, and cook 5 minutes. Bring the mixture to a rolling boil, and add the fish. Remove from the heat, cover, and let sit 10 minutes.

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### SUMMER

P.O. Box 360  
Pickle Lake, Ont. P0V 3A0  
Tel: 807-928-2802  
Fax: 807-928-2055

[www.oldpost.com](http://www.oldpost.com)  
[fishing@oldpost.com](mailto:fishing@oldpost.com)

### WINTER

P.O. Box 336  
Goderich, Ont. N7A 4C6  
Tel: 519-524-1173  
Fax: 519-524-1992