

*From the kitchen of David and Jennifer Deaven*

4. Add (F) and cook 20 minutes longer.  
Cook 40 minutes.  
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## Soup/Bahamian Fish Chowder

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- A: 6-8 slices bacon
  - B: 3 onions, chopped
  - C: 28oz tomatoes  
1t salt
  - D: 4 potatoes, cubed to 1/2"  
3T lemon juice  
2t thyme  
2 bay leaves  
3T parsley  
2t pepper, coarsely ground  
3C boiling water
  - E: 2-3# whitefish
  - F: 2T worcestershire  
1/2C sherry
1. Fry (A) until brown.
  2. Add (B) and saute until translucent. Add (C) and cook ~20 minutes.
  3. Add (D), mix well, and layer in heavy pot with (E).



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