

**“HALFBACK” HALIBUT CHOWDER** yields approximately 3 quarts  
recipe developed by The Clever Cleaver Brothers®

1 cup diced bacon  
1/2 cup diced onion  
1/2 cup diced celery  
1 teaspoon dried thyme  
1/2 teaspoon paprika  
1 cup flour  
6 cups chicken broth  
2 teaspoons Cholula® Hot Sauce  
3 cups 1-inch diced potatoes  
1 1/2 pounds 1-inch diced Halibut  
1/4 teaspoon salt  
1/8 teaspoon black pepper  
1 cup whipping cream (approximately)

1. Place diced potatoes in a large pot and cover with cold water. Bring to a boil, turn to simmer and cook until the potatoes are 3/4 cooked. Cool under gently running cold water, drain and refrigerate until ready to use.
2. When ready to prepare the chowder, heat the chicken broth in a saucepan or in the microwave.
3. In a large pot, sauté the diced bacon over medium heat.
4. When the bacon is crisp, add the onion, celery, thyme and paprika. Stir and cook until the onion turns translucent.
5. Reduce the heat to medium-low and add the flour. Combine with a wooden or nylon spoon. This is going to make a roux. Continue stirring for approximately 2 minutes so the roux develops its thickening qualities, but don't let it burn or stick to the bottom of the pan.
6. Add the chicken broth and Cholula Hot Sauce and stir until the roux is incorporated.
7. Add the potatoes and combine, without breaking apart the potatoes. Cook for 10 minutes.
8. Drain the cut Halibut and add to the pot. Combine, without breaking apart the potatoes or Halibut. Cook for 10 minutes.
9. Turn off the heat and stir in enough whipping cream to get the chowder to your desired consistency. Adjust the seasoning with salt & pepper as necessary. Enjoy!

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