



### FISH CHOWDER

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| 4 slices bacon                     | 2 soup cans milk                                  |
| 2 small onions, chopped            | 1 pound frozen haddock fillet, cut into 1½" cubes |
| ½ green pepper, chopped            | 2 teaspoons salt                                  |
| 3 tablespoons butter               | ½ teaspoon pepper                                 |
| 2 cans frozen cream of potato soup | ½ teaspoon oregano                                |

Fry bacon until crisp and drain on paper towel. Add chopped onions and green pepper to drippings and cook until tender. Add butter, cream of potato soup, milk, fish, salt, pepper and oregano. Simmer (do not boil) 20 minutes or until fish is tender. Serve with crackers.



### PLANKED FLOUNDER FILLETS

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| 2 packages quick-frozen flounder fillets | 1 package garden green peas |
| 2 tablespoons butter, melted             | 2 ripe tomatoes, halved     |
| Salt, pepper, and paprika                | Grated Parmesan cheese      |
| 4 servings whipped potatoes              | 4 lemon wedges              |
|  | Sprigs of parsley           |

Place fish on foil on broiler rack, brush with melted butter, sprinkle with salt, pepper, and paprika, and broil about 4 inches from heat, turning once and basting with butter. Remove fish from broiler when just slightly underdone, about 10 minutes. Meanwhile, heat the potatoes and cook the peas according to package directions.

Place the fillets and tomatoes on a well-oiled plank. Sprinkle tomatoes with Parmesan cheese. With a pastry tube or spoon, make the potatoes into nests around the edge of the plank. Sprinkle the potatoes with paprika. Place plank under broiler, close to heat, until potatoes are lightly browned, and the fish may be flaked easily with a fork, about 5 minutes. To serve, fill the potato nests with the peas, and garnish the plank with lemon wedges and parsley sprigs.

### TRICKS WITH LEMON RELISH

A two-way stretch is nothing new to women . . . but take a recipe that can be stretched three ways and that's news! Fresh lemon juice is combined with mayonnaise, pickle relish and chopped onion to make a zippy relish that can be stored in the refrigerator for quick and easy use. Try it as a dip for fish . . . and base for tartar sauce . . . or a pick-up for tuna salad. (For a glamor touch, serve the tuna salad in a flaky pie crust.)

#### LEMON RELISH (Basic Recipe)

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| ½ cup mayonnaise                | ½ teaspoon paprika               |
| 2 tablespoons pickle relish     | 2 teaspoons finely chopped onion |
| 2 tablespoons fresh lemon juice |                                  |

Combine ingredients, blending well.

**TUNA SALAD PIE:** To Basic Relish add 1 (7-ounce) can tuna and 1 cup chopped celery. Spoon into baked 8-inch pie shell. Chill. Top with tomato wedges.

**SPICY DIP:** To Basic Relish add 1 tablespoon catsup and 2 teaspoons horseradish. Serve as dip for shrimp or frankfurters cut into bite-size pieces.

**LEMON TARTAR SAUCE:** To Basic Relish add 2 chopped hard-cooked eggs. Serve with fried, baked or broiled fish or fish sandwiches.