

Hong Kong Fish Chowder

6 large shrimp
1 dozen small clams
2 servings white firm fish,
i.e. cod, scrod, halibut, haddock etc.
clam juice (or clamato) (not pollock)
white wine.
lemon grass, or $\frac{1}{2}$ lemon (juice + rind
sliced), cilantro parsley
garlic, green onion, mint, basil.
chopped tomato, 1 chili pepper
1 shallot, olive oil, fish sauce?

Method.

Boil clams first, until opened.
Then saute, garlic, shallot, chili, onion,
green onion in olive oil, then add
tomato, cilantro, lemon, wine, clam juice
+ fish sauce? mint, basil, (fresh or frozen)
parsley add shrimp + fish, when cooked
add clams and heat altogether, adding
some of the clam water, or all if necessary.
saving any clam juice, for stock (freezing)

Serve with rice.