

Khong Kong Fish Chowder

6 large shrimp
 1 dozen small clams
 2 servings white firm fish
 i.e. cod, mackerel, halibut, Rockfish etc.
 clam juice (or clamato) (not kalamata)
 white wine

lemon grass, or $\frac{1}{2}$ lemon (juice + rind
 blended)
 garlic, green onion, mint, basil.
 chopped tomato, 1 chili pepper
 1 shallot, olive oil, fish sauce

Method

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

Serve with rice.