



PAPER & FOOD SERVICE, INC.

Cod Chowder with Saffron and Fingerling Potatoes

Ingredients **Yield: 12 Servings**

- 8 oz. Bacon, 14/17 ct., cut into 2-inch pieces
- 3 c. Leeks, chopped, white and pale green parts only
- 48 oz. Clam broth
- 2 # Fingerling potatoes, cut crosswise into 1/4 inch rounds
- 1 c. Water
- 2 tsp. Fresh thyme, chopped
- 1/2 tsp. Saffron threads, crumbled
- 1 c. Heavy cream
- 12 ea. Cod fillets, 4 oz.
- t.t. Salt
- t.t. Black pepper, café

Preparation Instructions:

1. Cook bacon in heavy large pot over medium heat until crisp. Using slotted spoon, transfer to paper towels to drain.
2. Add leeks to same pot. Cover and cook until leeks are very tender, stirring frequently, about 4 minutes
3. Add clam broth, potatoes, water, thyme, and saffron. Bring to boil, reduce heat to medium and cover. Simmer until potatoes are just tender, stirring occasionally.
4. Stir in cream and reserved bacon. Season chowder to taste with salt and pepper.
5. Season cod fillet with salt and pepper and place atop chowder. Cover and cook until cod is opaque in center, approximately 10 minutes.
6. Using a slotted spoon, transfer cod fillet to bowl, then ladle chowder over fish and serve immediately.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Bacon, 14/17 ct.	Prairie Creek	100776	8 oz.	\$1.08
Leeks	Fresh	097333	3 c.	\$1.50
Clam base	Culinary Secrets	234652	48 oz.	\$0.96
Fingerling potatoes	Fresh	097595	2 #	\$3.32
Water	N/A	N/A	1 c.	\$0.00
Fresh thyme	Fresh	097302	2 tsp.	\$0.24
Saffron threads		345103	1/2 tsp.	\$5.00
Heavy cream	Crowley	015500	1 c.	\$0.64
Cod fillets, 4 oz.	Hidden Bay	120110	12 ea.	\$14.40
Salt	Katy's Kitchen	340620	t.t.	\$0.02
Black pepper, café	Culinary Secrets	345631	t.t.	\$0.03

Recipe Cost	\$27.19
Portion Cost	\$2.26

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$7.95	\$2.26	\$5.69	28.43%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$8.95	\$2.26	\$6.69	25.25%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$9.95	\$2.26	\$7.69	22.71%

