



# Great Lakes Walleye Chowder

**PAPER & FOOD SERVICE, INC.**

**Ingredients** **Yield: 1 gallon - 12 Servings**

- 6 oz. Butter
- 1 1/4 # Onion, yellow, large dice
- 10 oz. Carrots, large dice
- 10 oz. Celery, large dice
- 1 Tlb. Fresh Thyme, chopped
- 1 ea. Bay leaf
- 1 1/2 tsp. Apple cider vinegar
- 1 1/4 c. Flour, AP
- 1 1/4 # Red Potato, skin on, large dice
- 7 c. Milk, whole
- 1/2 c. Clam juice
- 8 oz. Whole kernel corn
- 1 Tlb. Fresh parsley, chopped
- 1 1/4 # Walleye fillet, skinned, cut into 1" squares
- t.t. Salt
- t.t. Black Pepper, Café
- 8 oz. Heavy Cream

**Preparation Instructions:**

1. In a large stockpot melt butter over medium-high heat. Add onion, carrot, celery, thyme and bay leaf. Saute until onions begin to soften.
2. Add vinegar and stir. Then add flour and cook to form a roux. Add milk and stir to incorporate. Then add clam juice and potatoes and bring to a simmer. Cook until potatoes are tender.
3. Add corn, parsley and walleye pieces and continue cooking.
4. Add heavy cream and blend until well incorporated. Adjust seasoning to taste with salt and pepper. Serve in heated bowls with crusty bread.

Ingredients		Maines Product Code #	Amount	Cost
Butter	Grassland	000110	6 oz.	\$0.60
Onion, yellow	Fresh	097502	1 1/4 #	\$0.31
Carrots	Fresh	097095	10 oz.	\$0.22
Celery	Markon	097135	10 oz.	\$0.31
Fresh thyme	Fresh	097302	1 Tlb.	\$0.12
Bay leaf	Culinary Secrets	345115	1 ea.	\$0.02
Apple cider vinegar	Oasis	305611	1 1/2 tsp.	\$0.02
Flour, AP	Gold Medal	381254	1 1/4 c.	\$0.20
Red Potato	Fresh	097646	1 1/4 #	\$0.40
Milk, whole	Crowley	094200	7 c.	\$1.56
Clam juice	Deep Harvest	265287	1/2 c.	\$0.35
Whole kernel corn	Bountiful Harvest	146625	8 oz.	\$0.47
Fresh parsley	Fresh	097531	1 Tlb.	\$0.10
Walleye fillet	Indian Ridge	095779	1 1/4 #	\$13.95
Salt	Katy's Kitchen	340620	t.t.	\$0.02
Black Pepper, café	Culinary Secrets	345631	t.t.	\$0.04
Heavy Cream	Crowley	015500	8 oz.	\$0.58

Recipe Cost	\$19.27
Portion Cost	\$1.60

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$4.95	\$1.60	\$3.35	32.32%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$5.95	\$1.60	\$4.35	26.89%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$6.95	\$1.60	\$5.35	23.02%

