



**Finnan Haddie Recipe**  
-Chef Don Morrison

**Ingredients:**

One Whole Shallot  
2 ounces Butter  
3 tablespoons whole Flour  
One Pound Finnan Haddie  
1/2 cup Scotch Whiskey  
2 cups fish stock (or fish bouillon)  
1 cup heavy cream  
4 large potatoes, peeled and boiled

**Preparation:**

Skin and chop the Finnan Haddie fillet.

Sauté the fillet and chopped shallot in the butter until the onions are transparent.

Add flour and cook for two minutes over medium heat.

Add scotch and cook an additional minute to release alcohol.

Add heated fish stock and whisk until smooth.

Bring to a boil and add heated cream.

Boil again, lower heat, and cook slowly to desired consistency.

Serve over warmed, cooked potatoes.

For more information on Don Morrison's chowder products, click [here](#).  
Or visit Morrison's Chowder House located at 4 Mechanic St. in Freeport, Maine  
For more recipes and tips, please visit us at [www.brownetrading.com](http://www.brownetrading.com)