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## RACKS Recipes: Fish

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### **Pike Chowder ([see instructions for Y- bone removal](#))**

5 good sized potatoes, peeled and diced  
3 good sized onions, peeled and diced  
1 good sized northern pike, cubed and deboned  
1 large can Carnation milk  
1/3 - 1/2 lb. butter  
Salt and pepper

Cover potatoes and onions with water and boil moderately for seven minutes. Add pike and boil for five minutes. Add remaining ingredients. Simmer 30-60 minutes.