

# Great Grandmother's Fish Stew

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## Ingredients

4 slices bacon, cut into small pieces, I use kitchen shears to do this.

1-2 onions cut up

3-4 potatoes cut into small chunks

1 pound white fish, this can be cod, whiting, or any other white fish you like. This can be cut into chunks before cooking or broken up after the soup is done.

Water, 1-2 quarts, this depends on how "soupy" you like your soup, I use 2 quarts.

1 can evaporated milk.

## Instructions

Brown the bacon and onions, in stew pot, until bacon is done and the onions are translucent. Add water, potatoes and fish. Simmer until the potatoes are tender. Remove from heat, add milk. Serve hot with a dense cracker. This is a wonderful soup for a cold winter night.