

Smoked Monkeyface Eel Chowder



Ingredients

CHOWDER BASE

- 4 cups potatoes, chopped
- 1/2 brown onion, chopped
- 2 cups mushrooms, chopped
- 1 cup of green beans, chopped
- 2 cups of milk
- 2 tablespoons of butter
- 1 cup of shredded cheese
- 2 teaspoons of crushed garlic
- Salt & pepper to taste
- Water

SMOKED EEL

- 1/2 lb bacon
- Milk
- Salt & pepper
- Pecan wood chips
- Monkey faced eel

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 2
- [Source](#)

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Directions

1. *Note: Bake all vegetables to a soft consistency, mash and add milk in a saucepan on a mid-level and add butter and cover with water. Bring to simmer and set on low for 10 mins. Turn off heat and add cheese, salt and pepper to taste. Blend to your choice of consistency and set aside.*
2. Soak the wood chips for at least 1 hour.
3. Skin the eel and place in a shallow baking tray. Season with salt and pepper. Place a layer of bacon over the eel to cover as much of the flesh as possible. Add milk to the dish so there is an even in 1/2 inch in the pan.
4. Drain chips and set as a bed for the baking tray and smoke for at least 1 hour, 2 is better.
5. Toast a bread roll and slice off the top and hollow out the roll. Tear up the inside and hosted top to use for dipping later.
6. Shred the flesh into the chowder and stir through while heating gently.
7. Serve in the toasted bread bowl and garnish with the smoked bacon, crumbled over with a little chopped parsley.

[monkeyface eel](#), [fish](#), [fishing](#), [potatoes](#), [milk](#), [green beans](#), [cheese](#), [onion](#), [smoked](#), [soup](#), [chowder](#)

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Last update: **2024/01/07 13:33**

