

## *Fabulous Fish Soup - Courtesy of Gunnar Madsen*

1 quart fish stock [reserved liquid from poaching trout or salmon]  
2 cups heavy cream + 2 cups milk or 1 quart 1/2 & 1/2  
2 oz butter + 2 oz flour [made into a a light roux]  
1/2 cup very finely diced aromatic vegetables [carrot, celery, onion, scallions or leeks in any combination]  
1 cup cooked fish, deboned and minced

Use butter and flour to make a light roux in the bottom of a large pot. Add all other ingredients. Bring to near boil, then simmer, covered, for at least 3 hours.

Remove lid and adjust to 'coat-the-back-of-the-spoon' consistency by reducing the volume, or adding additional fish stock [in small amounts] as necessary.

Adjust seasoning as necessary [most should have already come via the fish stock] with kosher or sea salt and white pepper, please...

Enjoy!

Serves 8 people, or 4 Norwegians, or David Anderson.

Note: This is one of those dishes that improves with reheating -- or try it cold, like vichyoisse.