#FOOD & RECIPES

Cheat code for chowder

Traditionally, seafood did not suit the deshi palate. We were more accustomed to having freshwater delicacies. Time, however, is changing and we now enjoy delightful, seafood dishes. The following are recipes of some popular seafood dishes, with added cheat codes that make them

Seafood chowder

A spoonful of creamy chowder on chilly evenings is bliss. While soups can be thin and light, a chowder is usually thicker, somewhat like a stew, with the base being a mixture of mainly potatoes, onions, and celerv.

Ingredients

- 1 tbsp butter
- 2 stalks celery, chopped 1 onion, chopped
- 1 bay leaf
- 1 tsp dried dill or dried thyme
- Salt and pepper, to taste
- 2 large potatoes, peeled and diced
- 2 cups water or fish stock
- 1/3 cup all-purpose flour 1 cup milk
- 2 cups chopped raw skinless fish fillets, cooked seafood, or a combination
- 2 tbsp lemon juice

Method

In a large pot, melt butter over medium

heat; sauté celery, onion, bay leaf, dill, salt, and pepper for about 5 minutes or until the onions start to brown. Stir in potatoes; sauté for 2 minutes. Increase heat to medium-high; stir in water or fish stock (you can make your own stock by boiling a piece of fish, shrimp heads garlic onions) and bring to a boil. Cover, reduce heat to medium, and boil for about 5 minutes or until the potatoes are

almost tender. Whisk flour into milk and stir

into the pot; bring to a simmer, stirring often.

At this point, you can blend the broth for a smooth consistency. Stir in fish or seafood. Let it simmer until the fish is opaque and flakes easily with a fork or seafood is hot. Discard bay leaf. Stir in lemon

juice and season to taste with salt and pepper. Serve hot with crackers.

Photo: LS Archive/Sazzad Ibne Sayed



ARIES

(MAR. 21-APR. 20)

Focus on improving your financial status. Travel may help alleviate your stress. Spend time with your partner. Your lucky day this week will be Tuesday.



TAURUS

(APR. 21-MAY 21)

Don't hesitate to ask for help. It's time to consider career changes. Make sure to communicate clearly. Your lucky day this week will be



GEMINI

(MAY 22-JUN. 21)

Your family may not appreciate your decisions. Socialise with those with high social standings. Be extra cautious when going outside. Your lucky day this week will be Friday.



CANCER

(JUN. 22-JUL. 22)

Entertainment should include your loved ones. Don't go over budget when shopping. Don't let problems at work persist in your mind. Your lucky day this week will be Thursday.



(JUL. 23-AUG. 22)

Make your partner feel wanted. Your emotions will be all over the place. Don't get involved in other people's financial matters, Your lucky day this week will be Sunday.



VIRGO

(AUG. 23-SEP. 23)

Emotional upset at work will be upsetting. Either mend or leave your current relationship. Your colleague could try to undermine you. Your lucky day this week will be Sunday.



HOROSCOPE

LIBRA

(SEP. 24-OCT. 23)

Dazzle others with your charm. Make sure to stay on top of things. Don't lose your temper easily. Your lucky day this week will be Saturday.



SCORPIO

(OCT. 24-NOV. 21)

Make alternate plans just in case. Control your emotions. Be honest about your intentions. Your lucky day this week will be



SAGITTARIUS

(NOV. 22-DEC. 21)

Underhandedness will affect your reputation. Get your expectations back down to earth. Business trips might prove unproductive. Your lucky day this week will be Monday.



CAPRICORN

(DEC. 22-JAN. 20)

Avoid lending money or possessions. Trips will be favourable for business. Don't neglect your problems and deal with them promptly. Your lucky day this week will be Tuesday.



AQUARIUS (JAN. 21-FEB. 19)

Lay all your cards on the table. Romance may develop through work-related activities. Relationships will be erratic this week. Your lucky

day this week will be Tuesday.



PISCES

(FEB. 20-MAR. 20)

Your questions will help ferret out secret information. Put in some overtime at work. Find ways to release your tension. Your lucky day this week will be Monday.

