

# Cullen Skink

By Andy Cumming

BBC  
RADIO



## Ingredients

60g butter  
½ medium onion (finely chopped)  
3 sticks of celery (finely diced and washed)  
1 leek, green part finely shredded and washed  
3 large Potatoes (peeled and cut into 1cm cubes)  
Salt and pepper  
2 pale smoked haddock cut into 1cm cubes  
1L milk  
50g curly parsley (finely chopped)

Prep Time: 10 mins  
Cooking Time: 25 mins  
Serves: 4

## Method

1. In a thick based pot melt the butter and sweat onion, celery, leek and potato without colouring.
2. Season with salt and pepper and add the haddock and milk.
3. Bring to the boil and reduce to a simmer for 10-12 minutes to cook the potatoes.
4. Check seasoning and add parsley to finish.