

How to make fish soup

All you need:

- a large pot
- water
- three frozen breaded fish sticks
- one onion
- a machinist's scribe (or a fork)
- a soup ladle
- a potato masher (optional)
- pliers (optional, depending upon your aim)

Put five litres (22 cups) of water in a large pot.

If the water overflows, you need a larger pot. Be sure to leave space at the top so it doesn't boil over. Using a scribe (or a fork), scratch a mark on the inside of the pot at the water level. Trade secret: In the cooking industry we call this a scribe mark.

With the lid on the pot, bring the water to what we in the fish soup business call a rapid boil.

Remove pot cover and toss in the fish sticks and onion. Be careful. Stand back at least one metre from the pot when tossing. You don't want boiling water to splash up and burn your face. If you miss the pot, try again. Be careful when retrieving the fish sticks if they have fallen into or close to the heating element. The heating element will be very hot and exposure could cause serious damage to your fingers. You can use pliers to pick up the fish sticks if they are too close to the heating element to safely use your fingers for retrieval. Replace pot cover.

Hint. For a stronger flavour, use the whole box of fish sticks. Not the box itself, just the fish sticks. Professional cooks know that the box does not add flavour.

Boil for five hours. Check frequently. If the water level drops, fill the pot back up to the scribe mark.

If the onion is still solid, scoop it out with the soup ladle. Do not immerse your bare hands in the water. Oven mitts won't work, either. Always be careful around boiling water.

Put the onion in your fish tank. This is especially good if you are going on a sea cruise. The fish will have food for a month. If you don't have fish, mash up the onion with a potato masher and mix it in with the cat food. Don't feed cat food to your dog. If you have a dog, mix the mashed onion in with the dog food. Let your pet or pets, enjoy.

Ladle your soup into bowls and serve hot. If you prefer not to burn your mouth, add cold water to adjust the temperature.

There you have it. Home made fish soup. A hearty meal you can be proud of.