**Daddy’s Fish Stew** (adapted from-Family Favorites-Anne Grimes)

8 ounces bacon

2 to 3 pounds flounder, cut into bite size pieces

2 to 3 pounds white potatoes, peeled, and finely chopped

5 to 6 onions, finely chopped

1 (29 ounce) can tomato sauce

Annie’s The One Sauce to taste

Salt and pepper to taste

½ to 1 gallon water

6-8 eggs

Fry bacon in a skillet until brown and crisp; drain, reserving half the drippings. Remove the bacon and drain on paper towels. Combine remaining ingredients, except eggs into a large stockpot. Cook over medium heat for 30 minutes or until fish and potatoes are thoroughly cooked, stirring occasionally.

Add eggs one at a time, carefully sliding them into the stockpot so they don’t break. Cook, covered, for 20 minutes.

Ladle into soup bowls. Crumble the bacon and sprinkle over the top. Serve with a crusty piece of bread to soak up the juices.