

Bridgetown Seafood Chowder

This luxurious Seafood Chowder is a rich and hearty dish, featuring a variety of seafood including lobster, Dungeness crab, prawns, clams, mussels, and sea scallops. Enhanced with the subtle flavors of Crispy Pork Carnitas tea, this chowder is a sophisticated twist on a classic New England clam chowder.

PREP TIME: 30 minutes

2 lobsters, steamed, keep claws intact, remove the meat from the tail and the smaller legs and knuckles. Cut the tail meat into bite sized pieces. Use the shells from the tails and knuckles to put into the stock.

4 lobster claws, in their shells

2 Dungeness crabs, cleaned and extracted (get meat from claws and feelers too)

1 lb large prawns, peeled and deveined (reserve shells for stock)

1 lb clams, scrubbed

1 lb mussels, scrubbed and debearded

1 lb sea scallops

2 med potatoes, peeled and diced

COOK TIME: 1 hour

1 C corn kernels (fresh or frozen)

1 med onion, chopped

2 cloves garlic, minced

4 C seafood stock (see notes)

1 C heavy cream

1/2 C whole milk

2 T butter

1 T olive oil

2 T flour

1 † dried thyme

1 † salt

1/2 † black pepper

1/4 C Crispy Pork Carnitas tea (brewed and cooled)

Fresh parsley, chopped (for garnish)

PREPARE THE SEAFOOD STOCK: In a large pot, heat olive oil over med heat. Add prawn shells and cook until pink and fragrant. Add 6 cups of water, bring to a boil, then reduce heat and simmer for 30 minutes. Strain and reserve the stock.

SAUTÉ THE AROMATICS: In a large pot, heat butter and olive oil over med heat. Add onion and garlic, sauté until translucent.

ADD POTATOES AND CORN: Stir in potatoes and corn, cook for 5 minutes.

ADD FLOUR AND SPICES: Sprinkle flour over the vegetables and stir to combine. Add thyme, salt, and pepper.

ADD STOCK AND TEA: Gradually whisk in the seafood stock and Crispy Pork Carnitas tea. Bring to a boil, then reduce heat and simmer until potatoes are tender, about 15 minutes.

COOK THE SEAFOOD: Add lobster tail pieces, lobster claws, Dungeness crab meat, prawns, clams, mussels, and sea scallops. Cook until the clams and mussels open and the seafood is cooked through, about 5-7 minutes. Discard any clams or mussels that do not open after 7 minutes.

FINISH THE CHOWDER: Stir in heavy cream and whole milk. Simmer for an additional 5 minutes.

SERVE: Ladle the chowder into bowls, top with crispy bacon, and garnish with green onions and fresh parsley. Enjoy hot.

How to Steam Live Lobsters

INGREDIENTS AND EQUIPMENT:

12 - 16 oz beer

1/4 C vinegar

2 - 1.5 lb Maine lobsters

1 large pot (large enough to fully contain the lobsters)

Trivet

2 lemons, quartered

2 onions, quartered

Lid for the pot

Brick (optional, to keep the lid on)

PREPARE THE POT:

Pour 12 - 16 oz of beer and 1/4 C of vinegar into the bottom of the large pot. Place a trivet in the bottom of the pot. Add enough quartered lemons and onions to cover the trivet. This ensures the lobsters do not touch the liquid.

ADD THE LOBSTERS:

Place the live lobsters on top of the lemons and onions, making sure they do not touch the liquid. Add more onions and lemons if necessary.

STEAM THE LOBSTERS:

Cover the pot with a lid. You may need to place a brick on the lid to keep it from coming off when the lobsters are first steaming, as they will try to get out.

Bring the liquid to a boil over high heat. Place the lobsters in the pot and sprinkle generously with Old Bay. Once boiling, reduce the heat to medium and steam the lobsters for about 15-20 minutes, or until they are bright red and fully cooked.

CHECK FOR DONENESS:

The lobsters are done when the shells are bright red and the meat is opaque.

You can also check by pulling on one of the antennae; if it comes off easily, the lobsters are done.

SERVE:

Carefully remove the lobsters from the pot using tongs.