

# Seafood Chowder

with Kukicha Green Tea and Blue Moon Belgian White Beer

**TOTAL TIME:** 1 hour 15 minutes

1 C strong Kukicha green tea (brewed and cooled)	1/2 lb scallops
2 T butter	1 dozen clams (cleaned)
1 lg onion (diced)	4 C chicken stock
2 cloves garlic (minced)	2 T fish sauce
2 C potatoes (peeled and diced)	1 C Blue Moon Belgian White
1 C corn kernels (fresh or frozen)	1 C heavy cream
1 lb monkfish (cut into bite-sized pieces)	2 t Old Bay seasoning
1/2 lb cooked lobster meat (chopped)	Salt and pepper to taste
1/2 lb cooked crab meat	Toasted nori (crumbled, for topping)
1/2 lb shrimp (peeled and deveined)	Fresh parsley (chopped, for garnish)

**MELT THE BUTTER** in a large pot over medium heat.

**SAUTÉ THE ONION and garlic** until softened and fragrant.

**ADD THE POTATOES and corn** to the pot, stirring to combine.

**POUR IN THE CHICKEN STOCK**, fish sauce, brewed Kukicha green tea, and Blue Moon Belgian White. Bring to a boil, then reduce heat and simmer until the potatoes are tender, about 15 minutes.

**ADD THE MONKFISH**, lobster, crab, shrimp, scallops, and clams to the pot. Cook until the seafood is just cooked through, and the clams have opened, about 5-7 minutes.

**STIR IN THE HEAVY CREAM** and Old Bay seasoning. Season with salt and pepper to taste.

**SIMMER FOR A FEW MORE MINUTES** until the chowder is heated through.

**LADLE THE CHOWDER** into bowls and top with crumbled toasted nori and fresh parsley.