



Down Home Seafood Chowder

Seafood is a must during the Holiday Season here on the east coast. Kitchen Parties are a frequent occurrence and often you need a recipe that is going to feed a bunch, taste great and is quick to get ready, This Down Home Chowder is my all time favourite. Served with Home Style Biscuits or Crusty bread, this is a filling and delicious choice to have on your Holiday table.

You Need :

- 8 Sliced Smoked bacon , Diced
- 1 Cup Haddock Or Cod (cut in 1" pieces)
- 1 Cooked Lobster (and Roe) (cut in 1-1.5 inch Pieces)
- 12 Scallops (Large)
- 18 Cooked Shrimp (peeled)
- 2 Toes of Fresh Garlic (Minced)
- 2 Ribs Celery (Diced)
- 2 Carrots (Diced)
- 2 Large Potatoes (Diced)
- 1 Can Clams (Retain the Juice)
- 1 Can Oysters (retain the Juice)
- 2 Tbsp Butter
- 3 Cups Heavy Cream Or Half and Half
- 3 Cups of Water
- 2 Tbsp Fresh Chives
- 1 Tsp Fresh Thyme
- Salt and Pepper to Taste

In a Large Pot over medium heat... Saute in the butter... Onion , Garlic, Celery, Carrot and the bacon until onions are tender and clear and the bacon is browned.

Add the Clam, Oyster juice and water.

Add the diced Potatoes and Simmer for 10-15 minutes until Potatoes are tender.

Add the Haddock and Scallops and simmer for 5 mins.

Add the Heavy Cream, Fresh Thyme, simmer 5 mins.

Taste and add Salt and Pepper to taste.

Add the Cooked Oysters, Clams, Shrimp and Lobster (and any drippings) Stir the Chowder and Let it sit for a few minutes. Before serving. Top with Chopped Chives

(Optional Topping Ideas)

Shredded Cheddar Cheese, Brown Crispy Bacon or Crispy fried Onions, Chopped Green Onion, or Chopped Fresh Dill, Crispy Fried Cubes of Pork fat (Scrunchions)

This serves 8 -10 People