

Name: Seafood Chowder

Yield:	Author: Unknown		
Ingredients	Actual		Notes
	Weight	Measure	
Haddock fillet – 1 fresh			Cut into 1-inch pieces
Shrimp - large	2 cups		Peeled and deveined
Lobster meat – canned with juice	1 cup		May substitute crab
Bar clams	2 cups		Drained with juice reserved
Butter	1/3 cup		
Olive oil	1 tsp		
Onion – 1			Minced
Flour	1/3 cup		
Half-and-half		1 qt	As much as needed
Parmigiano-Reggiano cheese	1/3 cup		
Potatoes - 2			Cubed
Corn, cream styled	2 cups		
Ear of corn – 1			Kernels cut from the cob
Tomatoes, cherry	1 cup		Sliced
Water		1-1/2 cup	As much as needed
Salt, sea – to taste			
Black pepper – to taste			Coarsely ground
Preparation			
Cooking Directions			
<ol style="list-style-type: none">1. Melt butter with olive oil in a large pot over medium-low heat; stir in onion and sauté until translucent, about 5 minutes. Whisk flour into butter mixture; whisk in half-and-half and juice from drained clams.2. Stir Parmigiano-Reggiano cheese into onion mixture until melted, about 2 minutes; stir in potatoes, cream-style corn, corn kernels, and cherry tomatoes. If soup is very thick, stir in water, about 1/2 cup at a time, as desired; bring soup to a simmer and cook until potatoes are tender, about 15 minutes. Season with sea salt and pepper.3. Stir drained clams, haddock, and shrimp into soup; simmer until haddock and shrimp are fully cooked for 5 minutes. Stir in lobster and its juice; cook just until heated through.			