

Recipe Card				
Recipe Name:	Seafood Chowder	Yield:	4 portions	
Ingredient	Unit	Amount		
Oil	As needed			
Smoked bacon, diced	oz	4		
Flour	Tbsp	1		
Fish stock	fl oz	10		
white wine	fl oz	3		
cream	fl oz	5		
Bouquet garni	Ea	1		
potatoes, peel, diced medium	oz	5		
Celery destringed, diced medium	oz	2		
onion, diced	oz	5		
Carrot, medium diced	oz	2		
mussels	ea	6		
clams	ea	6		
white fish, diced	oz	8		
Scallops, sliced in half	ea	4		
1	Render the bacon fat. Sweat the remaining onion, celery, carrots, and potatoes (add more oil if needed).			
2	Add flour and cook for 1-2 minute.			
3	Gradually add the wine, stirring. Gradually add the fish stock and bouquet garni. Gently simmer until the potatoes are almost tender.			
4	Add the fish and simmer at a very low temperature until almost cooked.			
	Add the shellfish and cream. Cook until the shells open.			
5	Take off heat, adjust seasoning. Can season with cayenne, freshly grated nutmeg, or mace if desired.			
6	Garnish with parsley, chive, or dill.			