

## *Seafood Chowder*

(10-12 servings)

### **Ingredients:**

- 1 stick of butter
- ¼ cup canola oil
- 2 sweet onions, medium diced
- 1½ Lbs diced potatoes
- 1-2 bottles of clam juice

Saute the onions in the butter & oil until translucent.

Add the clam juice & the potatoes simmer until beginning to soften.

- 1 ½ Lb haddock filet, cut in chunks

### **Recipe:**

- Add the haddock to the gently simmering potatoes & cover. **DO NOT STIR!**

- Very gently simmer until the haddock is almost done...5-7 minutes

- 1 ½ Lbs peeled deveined shrimp, split in half the long way

- 1 ½ Lbs cooked lobster meat cut in chunks

- 1 quart milk

- 1 quart of cream (OR 2 quarts of half & half)

*You may want to adjust the milk or cream based on how you like the broth*

- Add shrimp, bring back to a gentle simmer until the shrimp turns pink.

- Add the lobster, milk & cream & bring back to a gentle simmer.

- Taste for seasoning, adjust with salt & pepper.

- Very gently simmer for about 10 minutes.

*\*\*I like a little something green in chowder so I add chopped fresh parsley or chopped fresh or dried chives*