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