

Fresh Scallop Chowder

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Serves 4-6

Ingredients:

3 slices of bacon
1 pound fresh scallops
2 T butter
2 leeks
2 carrots, diced
2 lg rib of celery, diced
3-4 small red potatoes, diced
½ cup dry white wine
2 cups of fish stock or clam juice
2 cups chicken stock
¼ cup all purpose flour
2 cups whole milk
½ cup heavy cream
1 ½ tsp salt
1 tsp Old Bay seasoning
1 tsp fresh thyme
1 tsp fresh marjoram
1/4 tsp white pepper
1 bay leaf
12oz drained corn
fresh parsley to garnish

Directions:

In large stockpot, cook bacon until crisp. Remove from pan, drain on paper towels and set aside.

Cook scallops in drippings for 3-4 minutes until opaque (8-9 minutes for sea scallops). Remove scallops from pot along with the juice from cooking and set aside.

Melt 2 T butter in the same pot. Add leeks, carrot, celery and potato and cook for 3-4 minutes. Add white wine and reduce for about 1 minute.

Add fish stock or clam juice and chicken stock and bring to a gentle boil, then reduce heat, cover, and simmer for 8-10 minutes until potatoes are tender.

In medium bowl, combine flour, pepper, cream and milk. Mix thoroughly with wire whisk until blended. Add the milk mix to the pot along with drained corn, fresh herbs and old bay. Crumble bacon and add. Bring the soup to a simmer.

Cook over medium heat for 10 minutes, stirring often, until soup has thickened and vegetables are tender. Remove 1 and ½ cups and allow to cool for a minute, then carefully puree in a blender. Return to the soup and stir in.

Add cooked scallops and simmer for 3-4 minutes until scallops are thoroughly heated.

Serve immediately garnished with fresh chopped parsley.

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