

“Seafood Chowda”

(This is a triple star soup!!!)

- 1/2 lb bacon
 - 2 cups chopped onion
 - 6 fresh mushrooms, sliced
 - 2 stalks celery, chopped
 - 4 cups chicken stock
 - 4 cups diced potatoes
 - 1 cod fillet, diced into 1/2 inch cubes (or any other fish)
 - 6.5 oz can minced clams with juice, divided
 - 6-8 shrimp, peeled, deveined and each cut into 2-3 pieces
 - 4-6 scallops, (if necessary, chop into bite sized pieces)
 - 1 teaspoon Old Bay, or to taste
 - ground black pepper to taste
 - ½ c sour cream
 - 1/2 cup all-purpose flour
 - 2 (12 fluid ounce) cans evaporated milk
1. In a large stockpot, fry bacon until crispy, remove bacon from pan and sauté onion, celery and mushrooms in bacon grease until tender. Drain grease and discard.
 2. Add chicken stock and potatoes. Season to taste with Old Bay seasoning, salt and pepper. Simmer for 10 minutes.
 3. Add fish and seafood, and simmer another 10 minutes.
 4. In a separate bowl, mix together clam juice, sour cream and flour. Use wire whip until smooth; stir into soup. Simmer for 5 minutes. Stir in evaporated milk. Top with crumbled bacon and serve.