

Parkland Seafood Chowder

Courtesy of



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Serves 10 (We promise you'll want leftovers!)

Ingredients

6 oz. baby shrimp
6 oz. scallop pieces
12 oz. haddock pieces
3 oz. lobster pieces
275 ml water
3 oz. clams with juice
3 oz. bacon pieces
3 oz. chopped celery
2 oz. chopped green onion
1 oz. butter
45 ml flour
360 ml each 2% and 35% milk
11 oz. diced potatoes
Dill, salt and pepper to taste

Directions

1. Add seafood, along with water, simmer 20 mins. Remove cooked seafood and keep cooking liquid.
2. In another pot, render bacon then add celery and onions, do not brown.
3. Add butter, let melt, then add flour. Add cooking liquid to pot, stir until thickened.
4. Add in dairy and bring to a simmer, then add diced potatoes. Cook 15 mins.
5. Stir in cooked seafood and dill, season to taste.