



EASTERN FISHERIES
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SCALLOP
CHOWDER
{ Serves 8-10 }



INGREDIENTS

- 1 tablespoon oil
- 6 slices bacon, finely chopped
- 1 yellow onion, finely chopped
- 4 garlic cloves, minced (optional)
- 3 tablespoons all-purpose flour
- 1 cup half-and-half cream
- 1½ cups milk
- 2 cups clam juice or chicken stock
- salt and freshly ground pepper
- 4 potatoes, peeled and diced
- 1½ pounds Eastern Fisheries sea scallops
- 1 tablespoon minced fresh flat-leaf parsley

DIRECTIONS

1. In a soup pot, heat the oil over medium heat. Add the bacon and fry until crisp, about 5-7 minutes. Using a slotted spoon, transfer the bacon to paper towels to drain. Pour off all but 2 tablespoons of the fat from the pot. Add the onion and garlic, if using, and sauté until soft, about 5-6 minutes.
2. Stir in the flour and cook for 30 seconds. Pour in the stock and bring slowly to a boil. Add the potatoes and simmer uncovered until they are tender. Add the scallops, milk, cream, and bacon and cook until the scallops are cooked but still tender, about 5-6 minutes.
3. Ladle the chowder into warmed soup bowls and garnish with the parsley. Serve immediately.

SCALLOPS