



Seafood Chowder



4 Servings



40 minutes

Ingredients :

- Butter
- Onion
- Celery
- Garlic
- Potatoes
- All-purpose flour
- Seafood stock
- Milk
- Heavy cream
- Shrimp
- White fish
- Clams
- Salt
- Black pepper
- Bay leaf
- Thyme
- Bacon
- Fresh parsley



Instructions :

1. Melt butter in a large pot over medium heat and add chopped bacon , cooking until lightly crisp .
2. Add onion , celery , and garlic , then sauté until soft and fragrant .
3. Stir in flour and cook for one minute to form a light roux .
4. Slowly pour in seafood stock while stirring to avoid lumps .
5. Add potatoes , bay leaf , and thyme , then simmer until the potatoes are tender .
6. Pour in milk and heavy cream , stirring gently to combine .
7. Add shrimp , white fish , and clams , cooking until the seafood is just cooked through .
8. Season with salt and black pepper to taste .
9. Remove from heat and let the chowder rest for five minutes .
10. Garnish with fresh parsley and serve warm .