

A Sutherland Belle

Shrimp & Crab Seafood Chowder

INGREDIENTS

- 1/2-pound bacon, chopped
- 1 large onion, chopped
- 2 cloves garlic, minced
- 1 teaspoon salt
- Freshly ground pepper
- 2 Tablespoons all-purpose flour
- 1 1/2 pounds baby gold potatoes, unpeeled and cut into 1/2-inch dice
- 2 cups chicken stock
- 1 (8-ounce) bottle of clam juice (optional)
- 2 (14.5-ounce) cans of fire-roasted tomatoes, drained
- 1 teaspoon sweet paprika
- 2 large thyme sprigs or 1 teaspoon of dried thyme
- 1 bay leaf
- 1 (15-ounce) can of creamed corn
- 1 (15-ounce) can of yellow corn
- 1/2 cup heavy cream
- 1 pound shelled and deveined medium shrimp
- 1 (16-ounce) container of jumbo lump crab meat
- 3 tablespoons fresh lemon juice
- 1/3 cup curly parsley, roughly chopped
- Garnishes: snipped chives and hot sauce

INSTRUCTIONS

1. In a large enameled cast-iron casserole, cook the bacon over moderately high heat until browned, about 5 minutes. Add the onion, season with salt and pepper, and cook, stirring occasionally, until golden brown, about 5 minutes. Add the garlic and cook for 30 seconds or until fragrant. Add flour and stir to combine.
2. Add the potatoes, chicken stock, clam juice if using), tomatoes, thyme, and bay leaf. Simmer over moderate heat for 15 minutes, until the potatoes are tender.
3. Remove thyme stems and bay leaf. Stir in the creamed corn, corn kernels, cream, milk, and paprika. Simmer for 10 minutes.
4. Make sure the heat is on low, and stir in the heavy cream. Once well blended, return to a gentle simmer.
5. Stir in the shrimp, crab, and parsley, and cook until just white throughout, about 2 minutes. Remove from the heat, stir in the lemon juice, and season the chowder with salt and pepper. Spoon the chowder into bowls, garnish with chives, and serve with hot sauce.