

Rich and Creamy Seafood Chowder



Living so close to the sea, how could we not include seafood in our collection. I was delighted to be invited to the home of June and George Thompson to see first hand how this chowder all comes together. It was a wonderful afternoon, and I didn't leave empty handed. I have to tell you.... This is the best chowder I've ever tasted.

2 lbs haddock, cut into 1" pieces
1 lb scallops, halved
2 medium onions, chopped
6 lbs potatoes, diced
1/2 cup butter or margarine, melted
2 cups cooked lobster, chopped
2 (142gr) cans clams, undrained
2 - 3 (354ml) cans evaporated milk (cream blend may be substituted)
salt & pepper, to taste

Preheat oven to 370*. Spray a roasting pan with vegetable oil (Pam).

Into the pan, place the haddock, scallops and onions. Stir gently. Cover with a tight lid or foil and bake for 30 - 35 minutes. This mixture will create its own broth as it cooks. No need to add water or oil.

In a stock pot, cook potatoes in salted water until just tender but not soft. Drain and return to the pot. Cover and set aside.

While the potatoes are cooking, melt margarine in a frying pan. Add chopped lobster and sauté until broth has taken on a pinkish tinge from the lobster.

To the stock pot of potatoes, add the baked fish mixture with broth, clams (including the juice) and the lobster with its broth. Add the evaporated milk and stir.

Add salt and pepper to taste.

Simmer until heated through.

This chowder is best eaten the next day, after it has rested, and flavours allowed to meld.

If desired, portions can be frozen for later use.

Submitted by June Thompson.

June and George were just teenagers when they first met at Lawrencetown's Annapolis Valley Exhibition. The Village has been their home since 1963.