

Seafood Chowder with Sweet Corn and Double Smoked Bacon

Courtesy of Chef Anthony Sedlak

1 tbsp Olive Oil	1 pound Double Smoked, thick cut
bacon	
2 medium Vidalia onions, sliced	2 medium carrots, peeled and diced
3 cleaned celery stalks, diced	1 cup diced leek (white part only)
3 tbsp butter	3 tbsp flour
500ml white wine	2 cups clam liquor (clam juice)
1.5 litres homogenized organic milk	1 cup whipping cream
2 cups fresh corn kernels	1 cup diced potatoes
2 bay leaves	2 sprigs fresh thyme
1 tbsp dried dill	1 cup clam meat
1 cup BC Handpeeled Shrimp	1 pound Halibut, diced
1 pound wild Salmon	Course salt and freshly cracked black
pepper	
Flat leaf parsley, finely chopped for garnish	

In a large chowder pot, begin with the olive oil, cooking the bacon until just crispy over medium-high heat. Drain and discard one quarter of the rendered fat, leaving the remaining fat and bacon in the pot.

Next, add the butter, onion, carrot, celery and leek cooking until tender. Add the flour, stir the mixture until well combined, forming a roux. Turn the heat to medium and continue to cook the roux and vegetable base for 3 – 4 minutes.

Next, slowly add the white wine and clam liquor while whisking continuously. Allow the mixture to thicken and cook out for 3 – 4 minutes over medium heat. Continue by adding the milk and cream, slowly while whisking. Allow the mixture to come back to a gentle simmer. The thickness of the chowder base may be thinned with additional milk if desired.

Next add the corn potato, bay leaves and dill. Continue to cook for 4 minutes. Finally add all the seafood and shellfish. Turn the heat to medium-low and simmer until the seafood is cooked through, approximately 4 – 6 minutes. Serve and enjoy.