

'Cooper's Famous Chowder'

This long-time family recipe is for an absolutely fabulous, loaded with flavour **Scallop Chowder** that is a huge hit, especially in the Fall and Winter months.

INGREDIENTS:

- 2 lbs large scallops (they have the most flavor)
- 1/2 lb. bacon
- 1/4 cup butter
- 10 cups potatoes (diced) - russet or Yukon Gold
- 3 cups onion (diced)
- 2 cups celery (diced)
- 1/4 cup white vinegar
- 1 quart milk
- 1 quart light cream
- 6 tablespoons all-purpose flour
- 3 teaspoons kosher salt
- dried Rosemary and/or Thyme



Warning! If you hate seafood, this chowder could change your mind! If you're on a budget, replace half the scallops with a firm fish like cod or haddock. If you're allergic to scallops, you can forget the scallops and use 2 lbs of cod or haddock only. But it's best with scallops.

If you like your chowder with a bit of a 'bite', add a pinch of Cayenne pepper.

Note: This is a '**BIG**' batch of soup! It makes about 20 servings, which means you can give some to special friends, or hog it all for yourself and be happy for days! Of course, you can also cut the recipe in half.

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Cooper's Famous Chowder Recipe... Cont'd

INSTRUCTIONS:

Peel and cube potatoes into ½ inch cubes. Dice onions and celery into ¼ inch pieces. Halfway through the peeling and dicing process, start cooking the bacon over low heat. Fry slowly until crisp, using the butter to obtain as much liquid fat as possible. When the bacon is crisp, separate the meat and the liquid fat and set both aside.

Put potatoes, onion and celery in a large pot with 6 cups of water, salt, vinegar and the fat from the bacon. Cook for 15 to 20 minutes at a boil.

Remove and discard the small 'side muscle' that may be attached to each scallop. Then, cut the scallops (assuming you bought the large ones) into about four pieces and dice the bacon pieces. If you bought medium scallops, just cut them in half.

When the vegetables are cooked, put 6 cups in the blender and puree them. Add the puree back in with the vegetables. Add the diced scallops, bacon pieces, cream, milk (set aside 1/2 cup). Blend the 1/2 cup milk with the flour and stir into the chowder when hot. Mix the milk and flour mixture into the chowder very well so that there are no lumps.

If you're adding some dried Rosemary or Thyme, now's the time to do it. Heat just to a boil, then turn off the heat. Taste and add, salt and pepper to your liking. Cover for at least 15 minutes to let flavors blend.

To gussie it up like the restaurants do, stick a sprig of Rosemary or Thyme on the top of each serving.

Enjoy!

Donald Cooper

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