

While Cherie did not have a recipe per se, she did have a great list of tips and tricks which will help you create a delicious soup.

### **Seafood Chowder**

By Cherie Holsclaw

*Here are ingredients for Seafood Chowder:*

- Butter
- Olive oil
- Bacon
- Carrots
- Celery
- Garlic
- Potatoes
- Shrimp
- Scallops
- Cod
- Clams
- Clam juice
- Flour
- Heavy whipping cream
- Half and half
- Bay leaves
- Salt

*Here are a few of my hints when making my chowders:*

1. Always peel potatoes and boil only until al dente saving some potato water to use as a thinning agent if soup gets too thick. Always add salt to boiling potatoes.
2. Cook bacon along with butter and olive oil first in large pot until bacon is well cooked but not crispy. Do not drain.
3. Add all ingredients except creams and clam juice including potatoes before adding flour making sure to cook the roux until glistening.
4. Make sure to bring soup to a slow boil as cream and half and half are added to judge thickness.
5. I also use clam juice as one of my liquids to add more flavor. Add this before creams.
6. Four or five Bay leaves are added last.
7. Soup is now ready to consume, but flavors are enhanced by simmering for a few hours prior to eating.