



## After the "George Panetta One-Pot Clam Bake" Chowder

**Servings: 10**

Preparation Time: 20 minutes

Start to Finish Time: 1 hour

*This is a chowder made from the leftovers of the George Panetta lobster pot. There is no fish chowder that will ever compare. It will, however change with each lobster pot leftovers.*



- 6 slices bacon, cooked and crumbled
- 1 large onion, chopped
- 2 cloves minced garlic
- 1/4 cup flour
- 4 cups lobster pot broth
- 1 cup dry white cooking wine
- 2 cans minced clams
- 1 pound leftover clams, lobster, shrimp, potatoes, corn, pearl onions, mussels from lobster pot, or 1 lb various combos of listed ingredients (see recipe: George Panetta One-Pot Clam Bake)
- 1 tbsp fresh thyme
- 1 pinch salt (or to taste)
- 1 pinch pepper (or to taste)
- 2 cup 2% milk
- 2 cup heavy cream
- 2 tbsp butter
- 2 tablespoons cornstarch
- 2 tsp fresh parsley, chopped
- oyster crackers

**SUBSTITUTION:** *This recipe was made from the leftover contents of the "George Panetta One-Pot Clam Bake" recipe. If there are NO leftovers (which happens often), please substitute any 1 pound combination of the listed ingredients (make sure that any substitutions have been cooked).*

In a large frying pan, cook bacon until crisp. Remove bacon from pan and drain on paper towel. Crumble when cool.

Reserve bacon grease in frying pan and add onion and garlic and cook for 3 minutes. Add flour and continue to cook for 3 minutes. Gradually add 2 cups of the lobster pot broth. Stir until thickened. About 5 minutes

Transfer contents of frying pan to a large soup pot. Add Lobster Pot broth and white wine and cook over medium for approximately 5 minutes.

Add all Lobster Pot leftovers (or substitution in ingredients).

Stir in thyme, salt and pepper. Reduce heat to low and gradually add butter, milk, then heavy cream, stirring frequently until chowder begins to thicken slightly.

If soup has not thickened, make a roux with 2 tablespoons of cornstarch and 1/4 cup of warm water. Stir into soup until thickened

Ladle into soup tureens and stir in crumbled bacon and parsley.

Serve with oyster crackers.