

SMSC Caribbean Chowder 2008

We have contributed a spicy tomato-based chowder for the annual St. Margaret Sailing Club Chowder Fest since 2001 that has always received many compliments. In 2005, it seemed to be particularly good and we thought we should attempt to write down our recipe, although each year thereafter the quantities and ingredients have varied. The following recipe is a faithful rendition of what we did this year, which we called a Caribbean Chowder. Ed & Hazel Bottrell

About 16-quarts, 64-servings (one cup)

1.358Kg	Haddock, cut into bite sized pieces
5 lb	Mussels, steamed in white wine (1.5Cup) and liquid reserved for chowder
0.68 Kg	Scallops, cut into bite sized pieces
0.77 Kg	Salmon, cut into bite sized pieces
0.68 Kg	Shrimp (90/130)
4+ Cups	Sweet Onions coarsely chopped
2+ Cups	Carrots, diced (about the same volume as celery)
2+ Cups	Celery, diced (about the same volume as carrots)
4+ Cups	Green, Red, Orange & Yellow Pepper, diced
1 bulb	Garlic, minced
1.5 lb	Mushrooms, sliced
4	Potatoes (lg. Russet), peeled, diced
3 large cans	Diced Tomatoes with juice (28oz/795ml each)
3 T	Olive Oil
1.89 L	Clamato Juice
3 cans	Tomato Paste (5.5oz/156ml ea)
1 L	Cream (18%)
3	Bay Leaves
1 †	Cayenne Pepper
1 T	Coriander (ground)
$\frac{1}{2}$ T	Cumin
1 T	Salt
1 T	Pepper
1 T	Paprika
2 ea	Frozen Parsley, Basil cubes (concentrated)
1 T	Chili Garlic Paste
1	Juice and Zest from Lime

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Instructions (Approximate clock time shown for 1830 serving):

1. Prepare the fish and shellfish and set aside or refrigerate.
2. Prepare the vegetables keeping the potatoes and onion-garlic separate from the others. Diced potatoes can be stored in cold water to keep them from turning brown.
3. Spices can be pre-measured and mixed together.
4. (1545) In a very large stockpot, sauté onion, mushrooms and garlic in olive oil until onion just starts to turn translucent.
5. (1600) Add remaining vegetables (not potatoes) and sauté for about 2 more minutes.
6. (1610) Drain and add potatoes, and diced tomatoes. Add Clamato Juice, wine, seasonings, tomato paste and lime juice, stirring until up to temperature.
7. (1630) Simmer for approximately 30-minutes or until diced potatoes just start to get soft.
8. (1700) Add fish and shellfish. Bring up to temperature and simmer for 10-minutes or until fish is cooked.
9. (1715) Taste and adjust seasonings accordingly. 6-8 T of corn starch may be needed to thicken chowder.
10. (1730) Drop temperature just below boiling and stir in cream ensuring that the chowder is off the boil or it may curdle the cream.
11. (1740) Transport and transfer to crock pot and stove (on Low)
12. (1830) Serve with crusty French bread, tea biscuits or rolls.