



Everything Should be Made with L.O.♥.e.

## Seafood Chowder

Ingredients (Organic is always best):

- ¼ lb bacon, uncooked and diced
- ¼ cup butter
- 4 stalks celery, ¼ inch dice
- ½ large onion, ¼ inch dice
- 7 cups chicken stock
- 4 medium potatoes, peeled and ½ inch dice
- 1 small can whole baby clams
- ¾ cup all-purpose flour
- ½ to 1 lb raw shrimp, peeled
- ½ lb small scallops
- ½ lb fresh salmon, cut into 1 inch pieces
- ½ lb sole or haddock, cut into 1 inch pieces
- 1 ½ cups heavy (whipping 35%) cream
- 1/3 cup white wine
- 1-2 tbsp Seafood Chowder Seasoning
- 1 tsp salt and ¼ tsp pepper, or to taste

- 1) Cook bacon in a Dutch oven over medium heat. Do not drain off the fat.**
- 2) Add butter to the cooked bacon in the Dutch oven. Add celery and onion and cook until translucent, stirring frequently.**
- 3) Add 4 cups of the chicken stock and the potatoes. Cook until the potatoes are just tender.**
- 4) Place the flour in a 4 cup (1 litre) measuring cup and add the 3 cups of stock, ¼ cup at a time, mixing together after each addition. Take care to use the back of the spoon to remove any lumps.**

- 5) Use a small gauge sieve to strain the stock and flour mixture into the Dutch oven. Use the back of the spoon to strain out any remaining lumps.
- 6) Add the seafood and Seafood Chowder Seasoning. Cook for at least 10 minutes to cook the seafood.
- 7) Add the heavy cream, wine and salt and pepper. Heat thoroughly and serve or cool and reheat the next day after the flavours have had time to make friends.

We hope you will agree that *everything should be made with Lo.♥.e.*  
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This recipe features *Lo.♥.e.'s* Lo.♥.e. Potion #5 Seafood Chowder Seasoning