

Nova Scotia Seafood Chowder

Ingredients

- 2 large onions, diced
- 3 carrots, sliced
- 7 potatoes, cubed
- 1 pound salmon, cut into chunks
- 1 pound cod, cut into chunks
- 1 pound scallops
- 1 pound shrimp, peeled and deveined
- 6 ounces cooked lobster meat, shredded
- 1 (6 ounce) can crabmeat, drained and flaked
- 2 (6.5 ounce) cans chopped clams, drained
- 4 ¼ cups heavy whipping cream
- 2 cups half-and-half
- 1 ½ cups butter, cut into chunks
- salt and ground black pepper to taste
- option - throw in a dash of garlic and onion powder.

Directions

- Fill a large pot halfway with lightly salted water; bring to a boil. Add onions and carrots; cook until slightly tender, 10 minutes. Add potatoes; cook until tender, 15 to 20 minutes.
- Stir in salmon, cod, scallops, shrimp, lobster, and crab; cook over medium heat until salmon and cod are firm but chunks are still slightly translucent in the center, about 10 minutes. Drain half the water from the pot and add clams, heavy cream, and half-and-half. Place butter chunks atop the soup; season with salt and black pepper. Cover and simmer, stirring occasionally, until salmon and cod are fully cooked and flake easily with a fork, about 30 minutes.

Cook's Note: This recipe is approximate, as I never measure anything when I make it. So, if it looks like you need more of something or want to add anything, throw'er in the pot! Recipe tip throw in a dash of garlic and onion powder. Enjoy!

