



Total Time
35 MIN.

Serving Size

Difficulty
MEDIUM

All the flavours of the East Coast make their way into this velvety rich chowder that takes just minutes to prepare.

Yields
12

INGREDIENTS

WEIGHT

MEASURE

| | | |
|---|----------------|------------------|
| Campbell's® Classic Cream Base, reconstituted | 1 pouch (4 lb) | 1 pouch (1.8 kg) |
| clam juice | 2 cups | 500 mL |
| peeled, diced potatoes (15 oz/425 g) | 3 cups | 750 mL |
| bay leaves | | 3 |
| frozen mixed seafood | 1 1/2 lb | 680 g |
| fresh haddock, cut into chunks | 1 1/2 lb | 680 g |
| chopped fresh parsley | 1/3 cup | 75 mL |
| cayenne pepper | 1/4 tsp | 1 mL |

INSTRUCTIONS

1. In large Dutch oven, bring cream base and clam juice to boil. Add potatoes and bay leaves. Reduce heat; cover and simmer, stirring occasionally, for about 15 minutes or until potatoes are tender.
2. Stir in seafood and haddock. Bring to boil; reduce heat and simmer for about 5 minutes or until seafood is tender and cooked through.
3. Stir in parsley and cayenne.



Tip

Tips:

- Serve with water crackers.
- Create a Chowder bar with various toppings, such as cooked and crumbled bacon, grated cheese, chopped green onions, fresh corn kernels and croutons.
- Replace haddock with any firm fish, such as cod, halibut or salmon.
- Serve chowder in bread bowls; hollow out large (10 inch/25 cm) sourdough boules and use the tops for dunking.