

SEAFOOD CHOWDER WITH OLD BAY CROUTONS AND TARRAGON



Total Time
50 MIN.

Serving Size
2 CUPS(500ML)

Difficulty
EASY

Yields
12

A special chowder, loaded with fresh fish and seafood, gets topped off with toasted sourdough croutons for a high-end version of the roadhouse classic.



Tip

- For an over-the-top presentation, garnish each serving with a cooked lobster tail or claw.
- Substitute a white-fleshed fish, such as cod or halibut, for salmon.

Tips:

INGREDIENTS

	WEIGHT	MEASURE
butter, melted	1/2 cup	125 mL
finely chopped parsley	1/4 cup	60 mL
old bay seasoning	1 tsp	5 mL
sourdough bread, cut into 1-inch (2.5 cm) pieces	2 lb	1 kg
Campbell's Signature Condensed Boston Clam Chowder	1 tub (4 lb)	1 tub (1.81 kg)
water	8 cups	2 L
medium shrimp, peeled and deveined	2 lb	908 g
salmon fillet, cut into 1/2-inch (1 cm) cubes	2 lb	908 g
chopped lobster meat	1 lb	454 g
bay scallops, blotted dry	1 lb	454 g
mussels, steamed and shelled		
finely chopped fresh tarragon	1/4 cup	60 mL
Tarragon sprigs		

INSTRUCTIONS

1. Whisk together melted butter, parsley and old bay seasoning. Toss with bread until evenly coated. Scatter onto large sheet pan. Bake in 425°F (220°C) oven, on convection, for 10 to 12 minutes or until golden and crunchy. Let cool completely. Store in airtight container at room temperature for up to 5 days.
2. Heat soup and water in stockpot set over medium heat for 5 to 7 minutes or until heated through. Stir in shrimp, salmon, lobster meat, bay scallops, mussels and chopped tarragon. Cover and cook over medium heat for about 5 minutes or until just cooked through. Let cool completely. Refrigerate for up to 2 days. Makes 25 cups (5.9 L). Heat 2 cups (500 mL) chowder in saucepan just until steaming; transfer to serving bowl. Top with 66 g (2.3 oz) croutons. Garnish with tarragon sprig.