

# Bay Scallop Chowder

Joyce Merkle

Silverdale Chamber Of Commerce Favorite Recipes - 1991

*3 medium potatoes, diced  
1 small carrot, chopped  
1 stalk celery, chopped  
1 medium onion, chopped  
2 cups chicken stock  
1/2 teaspoon salt  
1/4 teaspoon freshly ground  
pepper  
1/2 bay leaf  
1/2 teaspoon thyme,  
crumbled  
1 pound fresh bay scallops  
1/2 pound fresh  
mushrooms, sliced  
1 1/2 tablespoons butter  
1/2 cup dry white wine  
1 cup heavy cream  
1 egg yolk, lightly beaten  
2 tablespoons chopped  
parsley*

In a large pot, place the potatoes, carrot, celery and onion. Cover with the chicken stock and bring to a boil. Add the salt, pepper, bay leaf and thyme. Simmer, covered, until the vegetables are tender. Remove the bay leaf and transfer the mixture to a blender or food processor. Blend until smooth.

Meanwhile, saute' the mushrooms in butter. Add the scallops and wine. Cook for 1 minute. In a bowl, mix the cream and egg yolk. Stir into the scallop mixture. Combine the scallop mixture with the vegetables and broth. Heat through. Sprinkle with parsley and paprika when serving.

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Per Serving (excluding unknown items): 1586 Calories; 112g Fat (66.1% calories from fat); 24g Protein; 105g Carbohydrate; 14g Dietary Fiber; 585mg Cholesterol; 5737mg Sodium. Exchanges: 4 1/2 Grain(Starch); 1/2 Lean Meat; 5 1/2 Vegetable; 1/2 Non-Fat Milk; 22 Fat.