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# Seafood Chowder II

*Smitty's Restaurant and Lounge - Belle Vernon, PA  
Pittsburgh Chefs Cook Book - 1989*

**1/2 pound bacon, sliced**  
**1 large onion, diced**  
**1/4 cup unsalted butter**  
**3 cloves garlic, minced**  
**1 teaspoon thyme**  
**1/2 cup flour**  
**3 potatoes, cooked and diced**  
**1 pound bay scallops**  
**1 can (52 ounce) chopped clams in juice**  
**6 ounces baby shrimp**  
**6 ounces crabmeat**  
**3 cups water**  
**2 cups heavy cream**  
**pinch cayenne pepper**  
**salt (to taste)**  
**parsley (for garnish)**

Place the scallops, shrimp and clam juice in a soup pot. Cover with cold water on medium heat.

In a skillet, saute' the bacon until crispy. Strain. Reserve the bacon.

In another soup pot with a heavy bottom, saute' the onion in bacon fat until tender. Add the garlic, thyme and butter. Saute' for 2 minutes.

Add the flour for a roux. Whisk in strained hot fish stock. Bring to a simmer for 5 minutes.

Add the cream. Bring back to a simmer.

Add the seafood, clams and bacon. Bring back to a simmer.

Serve in large rimmed soup bowls with chopped fresh parsley.

## **Soups, Chili, Stew**

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*Per Serving (excluding unknown items): 4478 Calories; 340g Fat (68.4% calories from fat); 202g Protein; 152g Carbohydrate; 10g Dietary Fiber; 1252mg Cholesterol; 5087mg Sodium. Exchanges: 7 1/2 Grain(Starch); 23 1/2 Lean Meat; 2 Vegetable; 1 1/2 Non-Fat Milk; 60 1/2 Fat.*