
Hawaiian Seafood Chowder

Description

An one way to add seafood into the classic corn chowder. You can use any leftover seafood so it does not go to waste!

Total time: 30 min Yield: 8 to 10 servings

Ingredients

1 Tbsp oil
4 strips of bacon
1 small onion (diced)
1 leek (diced)
4 stalks of celery (diced)
salt
pepper
2 Tbsp butter
2 Tbsp flour
1 qt clam juice
1 qt heavy cream
2 Tbsp Worcestershire sauce
1 Tbsp tabasco sauce
2 large Yukon potatoes (diced)
1/2 lb mahi
1/2 lb opaka

Prep Time: 10 min Cooking Time: 20 min Total Time: 30 min

Instructions

In a large pot, add oil and cook bacon until crispy. Sauté onion, leek, celery, fennel, salt and pepper for about 10 minutes on medium heat. Add butter and melt.

Stir in flour and mix well. Add clam juice, heavy cream, Worcestershire and tabasco sauce. Whisk until soup thickens to desired consistency. Add potatoes for about 10 minutes until fork tender. Add the mahi and opaka then cook until done. Season with salt and pepper to taste.

Recipe brought to you by:

Chef Maka Kwon