



Vischer Ferry Lobsterama



Lobster Corn Chowder Recipe

Mantitlement.com 5 Stars 1 Hour 10 Servings

INGREDIENTS

(4)1-1/4 lb. steamed whole lobsters, removed meat, and reserved shells.

FOR THE STOCK

6 tablespoons of butter
3 cups chopped yellow onion
¼ cup cream sherry
1 cup white wine
4 cups of whole milk
2 cups of heavy cream
1 teaspoon paprika
1 bay leaf

FOR THE SOUP

1 tablespoon olive oil
1 ½ cups yellow onion, diced
3 cups of diced white or yellow potatoes, skin on
2 cups of celery, diced
3 cups frozen corn (if using fresh corn, you'll need three ears)
1 tablespoon kosher salt
½ tablespoon fresh ground black pepper
¼ cup cream sherry
Fresh parsley for garnish

INSTRUCTIONS

1. Start making the stock by melting butter in one of the pots over medium heat. Add the onions and cook for 5 minutes until softened.
2. Place in reserved lobster shells, then pour in the wine, milk, cream and sherry, paprika and bay leaf. Stir and simmer on low for 30 minutes.
3. While the stock is cooking, add the olive oil to a second pot over medium heat.
4. Add the onions, celery, corn, potatoes, salt and pepper and cook, stirring often, until the stock is done.
5. Place a large colander over the pot with the potatoes. Strain the broth from the stock pot into the colander over the potato and onion mixture.
6. Stir and cook another 15 minutes until the potatoes soften and then add in the last ¼ cup of sherry at the end.
7. Cut the lobster meat into large pieces and then add it to the chowder. Stir and let simmer for 5 minutes, just until the lobster warms up and then serve.
8. Garnish with fresh chopped parsley.

Calories 415 Fat 28g Carbs 27g Protein 15g