

2 Minutes
North of the
Cliffs of
Moher



Seafood Chowder

Finely Chop: **1 bunch of celery**
 2 leeks (white part only)
 1½ large Spanish onions

You will also need: **1kg bag of good quality Chowder Mix of prepared shellfish etc**
 50grms approx of butter
 Good quality fish stock – enough to cover ingredients in pot
 2/3 desert spoons of Dill
 1 teaspoon ground white pepper
 2/3 large carrots peeled and grated
 2 medium potatoes peeled and diced
 6 heaped soup spoons Corn flour
 ½ litre white wine (optional you can substitute water)
 Cream

Makes 25 portions approx

Sweat off the finely chopped ingredients in the butter until cooked but not too soft. Add the bag of chowder mix and cook for 2/3 minutes stirring occasionally. Make up enough fish stock to cover the ingredients probably about a litre add more if necessary. Add the dill, pepper and grated carrots and potatoes.

Bring to the boil and reduce heat and simmer for 10 – 15 minutes. Mix the corn flour with the wine and add to the pot. Keep stirring until it comes back to the boil and thickens.

At this stage the mixture can be cooled and refrigerated if desired. To serve place the desired quantity in a saucepan and add 20 – 25% cream heat to boiling and serve.