

Mussel, Clam, and Fish Chowder

Burt Kemp



Burt Kemp - Chef

1 stick butter
3 tablespoons shallots, minced
2 bay leaves
1 cup dry white wine
1 cup fish stock or clam juice
1-pound large littleneck or cherrystone clams, well scrubbed
2 pounds large plump black mussels, washed and debearded
1 onion, finely diced
6 yellow potatoes, sliced
1 cup celery, diced or thinly sliced
1 cup carrots, cut in thin coins
2 cups of heavy cream
1 pound halibut, monkfish, or other firm-fleshed white fish, cubed.
Several tablespoons minced parsley
Burt's Mediterranean Blended Spices

Place half the butter in a large pot over medium heat. When foaming, add the shallots, bay leaves and stir, cooking briefly.

After a minute or two add the white wine and bring to a boil. Cook for 2-3 minutes and add the fish stock. Bring to a boil and add the clams, cover the pot. Shaking once or twice over a 7-minute period to cook the clams until they open. Remove clams leaving liquid in the pot.

Add the mussels, and cover pot. Cook for a few minutes until they open.

Remove mussels from pot and turn off heat. Shuck clams and mussels and place in a bowl, reserve. Strain the broth. Wipe out pot. Reserve broth.

Place remaining butter in the pot. Turn heat to medium. When butter is foaming, add the onions and cook until glassy.

Add the potatoes, celery, carrots, Burt's Mediterranean Blended Spices, stir and cook for a minute or two. Add the strained broth. Cover and cook at a strong simmer for 7-8 minutes, add the cream and bring it to a low boil, cook for 5 more minutes uncovered, add the fish. Cook for 3-4 more minutes and add the reserved mussels and clams.

Cook for another minute or two, season with sea salt and freshly ground black pepper. Stir in the parsley and serve with oyster crackers or saltines.