



Catherine's Clam & Scallop Chowder

Prep Time: 10 minutes

Cook Time: 30-35 minutes

Servings: 6

Ingredients

5 oz. pancetta, diced

3 T unsalted butter

3 T **Gustare Herbes de Provence Extra Virgin Olive Oil**,
plus more to drizzle

2 celery stalks, peeled and chopped

2 small shallots

$\frac{2}{3}$ C All Purpose flour

7 C clam juice (have another cup on hand, if needed)

1 lb. Yukon Gold potatoes, scrubbed and cut into $\frac{1}{2}$ " dice

1 $\frac{1}{2}$ pints chopped clams

$\frac{1}{2}$ pint bay scallops (if using sea scallops cut them smaller)

1 C whole milk

2 T fresh parsley, minced

1 T fresh thyme

$\frac{1}{2}$ - 1 t sea salt (add $\frac{1}{2}$ at a time and correct)

freshly ground black pepper, to taste

Directions

In a large stockpot over medium heat, crisp the pancetta in half of the butter and half of the olive oil for 5-6 minutes. Add the remaining butter, olive oil, onion and celery and cook for 3-4 minutes. Add the flour and blend well,

continued on next page

to taste, to enjoy, to savour



Catherine's Clam & Scallop Chowder continued from previous page

cooking until flour turns pale beige, about 2 minutes.

Add clam juice and bring to a boil. Allow chowder to reduce and thicken for a few minutes. Add potatoes and simmer over low heat until tender, about 15 minutes.

Add chopped clams and scallops and simmer, about 3 minutes.

To finish, add milk, parsley, thyme and pepper. Return to a simmer briefly. Check for seasoning.

Ladle into bowls and add a fine drizzle of Gustare Herbes de Provence. Enjoy!

to taste, to enjoy, to savour

425 Main Street • Chatham, MA 02633 • 508.945.4505
info@gustareoliveoil.com • www.gustareoliveoil.com