

Seafood Chowder



This chowder is tomato based and combines great seafood with a medly of vegetables. Almost any seafood can be added or replaced depending on your taste. On a cold winter day this dish makes a great dinner.

INGREDIENTS

2.....Large Red Potatoes	2.....Tablespoons Garlic Powder
3.....Cloves Garlic	2.....Tablespoons Old Bay
1.....Medium Onion	1/2.....Teaspoon Cayyene
3.....Stalks Celery	2.....Teaspoons Sugar
1 1/2.....Cup Mushrooms	2.....14oz cans Stewed Tomatos
1/3.....Cup Fresh Parsley	1.....12oz Can Tomato Paste
2 1/2.....Cups Chicken Stock	2.....8oz Cans of Oysters (optional)
4.....Cups Water	2.....Tablespoons Dried Rosemary
1/4.....lb Butter	2.....lbs Chopped Conch

Instructions

Chop all vegetables roughly. In a large pot melt butter on medium heat, then add the potatoes and cook for 5 minutes. Add onion,celery and garlic, and cook till vegetables start to soften. Stir often. Add mushrooms, parsley and half of the garlic powder and Old Bay and cook for 5 minutes. Then add the stewed tomatos, chicken stock and water. Turn the heat up some and bring to light boil. Boil for 15 minutes stirring often. Then add tomato paste, rosemary, sugar and the rest of the garlic powder and Old Bay. Stir and bring back to light boil. Then add conch and drained oysters. Turn heat down and cook for 1 hour. Serves 8.

Hint: The canned oysters really bring a great seafood taste to the chowder. Also any seafood can be added to or substituted for the conch, such as shrimp, fish, crab or clams.

