

Clam, Mussel and Sweet Corn Chowder



Ingredients:

	butter, unsalted
1 cup	Spanish onion, diced
1 cup	red & green peppers, diced
1 tsp	garlic, chopped
1/2 cup	potatoes (diced small)
8 ears	sweet corn, in season, peaches and cream, kernels removed — cobs and kernels reserved.
	salt and white pepper to taste
1 cup	potato, raw, diced
6 cups	fish stock (home made)
1/4 cup	35% cream
1 can	baby clams, (19 oz cans, drained & clams reserved)
2-3 cups	cooked mussels Mariniere, shelled with juices reserved
1 TB	dill, fresh, chopped
1 TB	coriander, fresh, chopped

METHOD:

- Sauté in butter, over medium heat, the onions until translucent — then add peppers, garlic, small diced potatoes, and half sweet corn kernels. Sauté until tender.
- Season with salt and white pepper. Reserve.
- Place in a saucepan — other half of corn kernels, and cobs, the raw diced potatoes, the fish stock, cream and reserved shellfish juices.
- Bring mixture to a boil over moderate heat, then reduce to low and simmer for 20 minutes or until corn is thoroughly cook. Remove from heat, remove cobs and puree. Strain.
- Mix reserved vegetable with strained broth.
- Add shellfish and bring to a boil.
- Taste for seasoning. Add dill and coriander.