

“Cooper’s Famous Chowder”

INGREDIENTS

- 2 lbs large scallops
- 1/2 lb. bacon
- 1/4 cup butter
- 10 cups potatoes
- 3 cups onion
- 2 cups celery
- 1/4 cup white vinegar
- 1 quart milk
- 1 quart light cream
- 6 tablespoons all-purpose flour
- 3 teaspoons salt



NOTE: For your convenience, we’ve included a **Measurement Conversion Table** at the end of this recipe.

Warning! If you hate seafood, this chowder could change your mind!

This long-time family recipe is for an absolutely fabulous, loaded with flavour **Scallop Chowder** that is a huge hit, especially in the Fall and Winter months.

If you’re on a budget, replace half the scallops with a firm fish like cod or haddock, and if you’re allergic to scallops, use fish only. If you want to “upgrade” your chowder to impress your friends, add some shrimp or lobster. Sometimes I’ve also added some fresh or dried Rosemary and Thyme just as I’m ready to bring the mixture to a boil near the end. If you like your chowder with a bit of a “bite”, add a little Cayenne pepper.

Note: This is a “BIG” batch of soup! It makes about 20 servings, which means you can give some to special friends, or hog it all for yourself and be happy for days! Of course you can also cut the recipe in half

Cooper's Famous Chowder Recipe... Cont'd

INSTRUCTIONS

Peel and cube potatoes into ¼ inch cubes. Dice onions and celery into ¼ inch pieces. Halfway through the peeling and dicing process, start cooking the bacon over low heat. Fry slowly until crisp, using the butter to obtain as much liquid fat as possible. When the bacon is crisp, separate the meat and the liquid fat and set both aside.

Put potatoes, onion and celery in a large pot with 6 cups of water, salt, vinegar and the fat from the bacon. Cook for 15 to 20 minutes at a boil.

Cut large scallops into about four pieces and dice the bacon pieces.

When the vegetables are cooked, put 6 cups in the blender and puree them. Add the puree back in with the vegetables. Add the diced scallops, bacon pieces, cream, milk (set aside 1/2 cup). Blend the 1/2 cup milk with the flour and stir into the chowder when hot. Mix the milk and flour mixture into the chowder very well so that there are no lumps.

If you're adding some fresh or dried Rosemary or Thyme, now's the time to do it. Heat just to a boil, then turn off the heat. Taste and add, salt and pepper to your liking. Cover for at least 15 minutes to let flavors blend.

To gussie it up like the restaurants do, stick a sprig of Rosemary or Thyme in the top of each serving.

Enjoy with my compliments!!

Donald Cooper

When he's not busy making delicious chowder, Donald travels the world speaking to business owners, leaders and managers about how to rethink, re-feel, and reinvent themselves to...

1. Sell more,
2. Manage smarter,
3. Make more money...and have a life!

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Liquids can be converted to liters or milliliters with the following table. Small volumes (less than about 1 fluid ounce or 2 tablespoons) of ingredients such as salt, herbs, spices, baking powder, etc. should also be converted with this table. **Do not** use this table to convert other non-liquid ingredients.

Volume Conversions: Normally used for liquids only	
Customary quantity	Metric equivalent
1 teaspoon	5 mL
1 tablespoon <i>or</i> 1/2 fluid ounce	15 mL
1 fluid ounce <i>or</i> 1/8 cup	30 mL
1/4 cup <i>or</i> 2 fluid ounces	60 mL
1/3 cup	80 mL
1/2 cup <i>or</i> 4 fluid ounces	120 mL
2/3 cup	160 mL
3/4 cup <i>or</i> 6 fluid ounces	180 mL
1 cup <i>or</i> 8 fluid ounces <i>or</i> half a pint	240 mL
1 1/2 cups <i>or</i> 12 fluid ounces	350 mL
2 cups <i>or</i> 1 pint <i>or</i> 16 fluid ounces	475 mL
3 cups <i>or</i> 1 1/2 pints	700 mL
4 cups <i>or</i> 2 pints <i>or</i> 1 quart	950 mL
4 quarts <i>or</i> 1 gallon	3.8 L
<p>Note: In cases where higher precision is not justified, it may be convenient to round these conversions off as follows:</p> <ul style="list-style-type: none"> 1 cup = 250 mL 1 pint = 500 mL 1 quart = 1 L 1 gallon = 4 L 	

Weight

Weights can be converted with the following table. Note that the ounces referred to in this table are *not* the same as fluid ounces.

Weight Conversions	
Customary quantity	Metric equivalent
1 ounce	28 g
4 ounces <i>or</i> 1/4 pound	113 g
1/3 pound	150 g
8 ounces <i>or</i> 1/2 pound	230 g
2/3 pound	300 g
12 ounces <i>or</i> 3/4 pound	340 g
1 pound <i>or</i> 16 ounces	450 g
2 pounds	900 g