

# 'Cooper's Famous Chowder'

## INGREDIENTS:

- 2 lbs large scallops
- 1/2 lb. bacon
- 1/4 cup butter
- 10 cups potatoes (russet or Yukon Gold)
- 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 kosher salt
- dried Rosemary and/or Thyme



**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 a small amount of 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.

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

### **INSTRUCTIONS:**

Peel and cube potatoes into ½ 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 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 on the top of each serving.

**Enjoy!**

**Donald Cooper**

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

1. Sell more,
2. Manage smarter,
3. Grow their bottom line...and have a life!

To subscribe to Donald's free, weekly 'straight-talk' Management Blog, go to [donaldcooper.com](http://donaldcooper.com).

**The Donald Cooper Corporation** -- Toronto, Canada

[www.donaldcooper.com](http://www.donaldcooper.com)    Tel: 1 (416) 252-3703    Email: [donald@donaldcooper.com](mailto:donald@donaldcooper.com)