

THE Official Olympic Peninsula Seafood Chowder!

Proudly presented by **OlympicCulinaryLoop.com** and **Ron Wisner** – Executive Chef, Ocean Crest Resort, Moclips, Washington



Ingredients

Restaurant – Commercial Recipe - Yield – 30, 6 oz. portions	Home Serving Recipe – Yield 4, 6 oz. portions
1/2 Gallon Heavy cream	2 cups Heavy cream
1 1/2 Lb Ozette Fingerling or WA grown Yukon Gold potatoes	1/4 Lb Ozette Fingerling or WA grown Yukon Gold potatoes
1 LB Bacon save the grease	3 slices (2 oz.) Bacon save the grease
2 Ea stalks of celery	1/2 Ea stalks of celery
1 Ea Large carrot	1/3 Ea Large carrot
1 Ea Medium yellow onion	1/3 Ea Medium yellow onion
1/2 Lb Roasted Corn	½ cup (2 oz.) Roasted Corn
1/2 Lb Sea clam and juice (Razor Clams preferred. but Geoduck, or other sea clams will work)	1/4 Lb (4 oz.) Sea clam and juice (Razor Clams preferred. but Geoduck, or other sea clams will work)
1/2 Lb Bay shrimp	1/4 Lb (4 oz.) Bay shrimp
1/2 Lb Dungeness Crab (or Lobster) claw meat	1/4 Lb (4 oz.) Dungeness Crab (or Lobster) claw meat
1 Tbs Old bay seasoning	1/8 Tbs Old bay seasoning
1 Cup Seafood Stock	1/8 Cup (1 fluid oz) Seafood Stock
1 Cup Chicken stock	1/8 Cup (1 fluid oz) Chicken stock
3 Tbs Potato Starch	1/3 Tbs Potato Starch
1/4 Tbs Chopped dry Celery Leaf	1/8 Tbs Chopped dry Celery Leaf
Salt and pepper to taste	Salt and pepper to taste

Directions

Dice potatoes into bite size pieces. Boil for about 6 minutes until tender, with a little crunch in the middle.

Dice bacon and cook until crispy. Save the bacon grease.

Dice celery, carrots, roasted corn, and yellow onion into small pieces, and sauté until tender.

In a double boiler add heavy cream, soft potatoes, bacon, celery, carrots, yellow onion, corn, old bay, chicken stock, bay shrimp, claw meat, sea clam and juice.

Heat up to 155-degree Fahrenheit

Mix bacon grease and potato starch together. Add to chowder until desired thickness you like.

Add salt and pepper to taste

Top off with dry celery leaf

THE Official Olympic Peninsula Seafood Chowder was awarded after a year long quest around **the Olympic Culinary Loop**, slurping top chowders filled with everything from Hood Canal Shrimp, Ocean Shores Razor Clams, Penn Cove Mussels, and Dungeness Crab. **Chef Ron's** recipe combines crispy vegetables with lots of fresh Olympic coastal seafood to present a chowder as deliciously inviting as the bountiful Olympic Peninsula. Enjoy!