

# Harbour House Seafood Chowder

SERVING / SIZE  
250 mL  
(8 oz)

SERVINGS  
24



Savour the taste of the sea with this luxurious, creamy chowder. Crafted with Signature Cream of Leek & Potato soup as its velvety base, it's brimming with tender clams, sweet corn, a hint of lemon, and fragrant thyme, comfort in every spoonful.

**MADE WITH**



Signature Cream of Leek and Potato  
CASE CODE 13031

## Ingredients

225 g	Bacon, diced
900 g	Onion, sweet, large dice
568 g	Celery, large dice
6 g	Thyme, fresh, leaves
1 tub (4 lbs)	Signature Cream of Leek and Potato, thawed
1 L	Clam broth or vegetable stock, prepared *
408 g	Corn kernels, frozen, thawed
1 L	Milk (2%)
1 L	Shelled clams, chopped *
30 mL	Lemon juice
15 mL	Pepper sauce, red, hot
30 g	Thyme, fresh, leaves
1 ½ cups	Oyster crackers, optional

## Directions

- 1** In large pan or stock pot, cook diced bacon until crisp.
- 2** Remove all but 14 g (2 tbsp) bacon fat and heat over medium-high heat; add onion and sauté 3 minutes. Stir in celery and thyme and continue to cook 3 minutes.
- 3** Add Cream of Leek and Potato Soup and clam broth along with corn and bring to a simmer, stirring often, over a medium heat; cook, stirring occasionally, about 10 minutes.
- 4** Stir in milk and return to a simmer, about 5 minutes.
- 5** Add clams with juices along with lemon juice and pepper sauce and return to a simmer.

CCP: Heat to an internal temperature of 74°C (165°F ) or higher for 15 seconds.  
CCP: Hold hot at 60°C (140°F ) or higher for service.

## To Serve

Just before serving, stir in thyme leaves.

For each serving, ladle 250 mL (8 fl oz ) chowdwe into a bowl or mug and sprinkle 14 g (1 tbsp) oyster crackers over top before serving, if desired.