

## Mom39s Nova Scotia Seafood Chowder

Oscar · 29/09/2024



### Prep Time

1 hr 25 mins

### Difficult

Medium

### Servings

20

### Description

Being from the Easy Coast Ive tried a lot of different chowders however my Moms takes the cake She makes a huge pot of this chowder every Christmas Eve and all of it is gone by Christmas night Although it is not very healthy it is an awesome treat once in awhile for any of us that love seafood I normally throw in a dash of garlic and onion powder Enjoy

### Ingredients

- - 2 large onions
- diced - 3 carrots
- sliced - 7 potatoes
- cubed - 1 pound salmon
- cut into chunks - 1 pound cod
- cut into chunks - 1 pound scallops - 1 pound shrimp
- peeled and deveined - 6 ounces cooked lobster meat
- shredded - 1 (6 ounce) can crabmeat
- drained and flaked - 2 (6.5 ounce) cans chopped clams
- drained - 4 ¼ cups heavy whipping cream - 2 cups half-and-half - 1 ½ cups butter
- cut into chunks - salt and ground black pepper to taste

### Instructions

1. Fill a large pot halfway with lightly salted water; bring to a boil. Add onions and carrots; cook until slightly tender
2. 10 minutes. Add potatoes; cook until tender
3. 15 to 20 minutes. Stir in salmon
4. cod
5. scallops
6. shrimp
7. lobster
8. and crab; cook over medium heat until salmon and cod are firm but chunks are still slightly translucent in the center
9. about 10 minutes. Drain half the water from the pot and add clams
10. heavy cream
11. and half-and-half. Place butter chunks atop the soup; season with salt and black pepper. Cover and simmer
12. stirring occasionally
13. until salmon and cod are fully cooked and flake easily with a fork
14. about 30 minutes. Cook's Note This recipe is approximate
15. as I never measure anything when I make it. So
16. if it looks like you need more of something or want to add anything
17. throw 'er in the pot!