

Carl & Renie's Original Family Seafood Bisque Chowda Recipe



Ingredients:

- 6-8 slabs of bacon cut into pieces
- 4 Celery Stalks—diced (1/4 cup)
- 1 white onion-diced (1/4 cup)
- 4 Garlic cloves-minced (2 tsps.)
- 2/3 cup flour
- 2 cups seafood stock
- 2 cups water
- 5 potatoes (eastern or red)-peeled or unpeeled-diced or in small pieces (about 1 ½ lbs.)
- 2 bay leaves
- 1 tsp thyme
- 2 cups of ½ and ½ (or heavy cream)
- 2 1/2 cups 2% milk (or whole milk)
- 4 tbsps. Salted butter
- 2/3 pound crab meat
- 2/3 pound chopped scallops (or whole bay scallops)
- 1 pound large shrimp (peeled, de-veined, no tail)
- 2 tbsps. Olive oil
- 2 teaspoons paprika
- ¾ cup white wine
- Salt and pepper
- Fresh Parsley-chopped
- Oyster Crackers

Directions:

- In a crock pot or cassoulet-slowly (low and slow) sauté diced bacon until just crispy. Remove bacon, and place on separate plate with paper towels to “pat” dry. Leave Bacon grease in pot.
- Add in diced onion and celery and sauté until just softened and translucent, about ½ way through add diced garlic until just cooked. Keep at low.
- Add flour to veggies and whisk to stir. Do not burn. Keep at low.
- Add seafood stock, water, diced potatoes, thyme, bay leaves. Whisk in ingredients. Bring to boil, low simmer for 15 minutes until potatoes are tender.
- Add milk, ½ and ½ and butter. Whisk in to low simmer for 15 minutes. While simmering,
- In separate pan, add olive oil, shrimp & scallops. Sauté until opaque/cooked. About halfway through add white wine.
- Add seafood mixture/all contents from frying pan directly to Crockpot/Cassoulet, add Crabmeat, add Paprika. Whisk until mixed thoroughly. Bring to low simmer for remainder of 15 minutes, or until at desired consistency. Stir occasionally. Salt, pepper, add'l butter to taste.
- Serve individually with crumpled bacon, oyster crackers and fresh chopped parsley sprinkled on top.