

Seafood Chowder (Crowd Favorites, Soups & Salads)



- 1 (8 oz.) bottle clam juice
- 1 lb. scallops
- 1 lb. small shrimp
- 1/2 lb. cooked lobster meat
- 8 Tbsp. (1 stick) salted butter
- 1/2 cup all-purpose flour
- 1 package Halladay's Lobster Bisque Seasoning
- 4 cups heavy cream
- 1 tsp. red paprika
- 1 cup dry sherry

Heat clam juice and add scallops, shrimp and lobster; cook for 2 minutes. Strain seafood and reserve broth. Melt butter in frying pan (do not burn); whisk in flour slowly to make a roux. Add seasoning and reserved broth and bring up to heat. Slowly whisk in heavy cream. Add paprika, and sherry (to taste). When bisque is to texture and taste, add seafood and heat for 2 minutes or until well heated without boiling.