



## Chesapeake Bay Seafood Chowder with Petite Crab Fritters

**Chef Charlie String**

### Chowder

4 oz diced onions  
4 oz diced celery  
8 oz diced red peppers  
2 tbsp chopped garlic  
2 oz butter  
2 qt clam juice  
½ cup sherry  
3 oz seafood base  
2 tsp tabasco  
1 tsp thyme  
1 # diced potatoes  
3 oz all-purpose flour  
3 oz butter  
1 # bay scallops  
1 # chopped clams  
1 # 71/90 shrimp  
4 cups light cream

Sauté onions, celery, peppers and garlic in butter until softened.

Add clam juice, sherry, seafood base, tabasco and thyme. Bring to boil.

Add potatoes and simmer until potatoes are cooked.

Make a roux with the butter and flour.

Add the scallops and shrimp to the broth. Simmer a couple minutes and add the clams.

Add the cream and bring back to a simmer.

Thicken with the roux. Season to taste

### Crab Fritters

2 oz minced onions  
2 oz minced celery  
4 oz minced carrots  
3 oz butter  
¾ cup whole milk  
2 large eggs (beaten)

2 tbsp lemon juice  
1½ tsp worcestershire sauce  
¼ cup canola oil  
2 tsp tabasco sauce  
2 cups all-purpose flour  
¼ tsp cayenne pepper  
1 tbsp baking powder  
1 tbsp old bay seasoning  
½ tsp dry mustard  
2 tsp salt  
¼ tsp granulated garlic  
2 tbsp fresh parsley  
1 # real lump crab meat

Sauté the onions, celery and carrots in butter until softened.

Mix together the milk, eggs, lemon juice, worcestershire, oil and Tabasco.

Add all of the dry ingredients, crab meat and vegetable mixture to the wet ingredients. Mix only to incorporate.

Cook by dropping teaspoonfuls of batter into a 350F fryer.