



## THE SUNSET BAY YACHT GROUP

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# Ocean Wise New England Style Clam Chowder

Recipe Created By Executive Chef Natasha Harris

*Using the finest in locally sourced organic produce and sustainable Ocean Wise seafood, Chef Harris has created a stunning rich Chowder- perfect for warming up the soul following an afternoon at sea*

### Ingredients

Grapeseed oil  
4 tbsp organic salted butter  
3 stalks organic celery ~ finely chopped  
1 large organic white onion ~ finely chopped  
2 lb organic baby yukon gold potatoes ~ quartered  
1 cup Painted Rock Chardonnay  
4 tbsp sherry  
4 L (about 17 cups) clam nectar  
2 oz. organic tarragon  
3 oz Gelderman Farms pancetta ~ diced small  
1 lb Ocean Wise “Outlandish” scallops  
1 lb Ocean Wise clams  
1 lb Ocean Wise mussels  
4 oz. Ocean Wise black cod  
1 lb Ocean Wise whole Shalanno oysters  
4 oz. Sunset Bay alder smoked octopus bacon  
1 cup organic whipping cream  
Maldon smoked sea salt  
Fresh ground pepper

### Directions

Preheat oven to 350 degrees fahrenheit. In a large stock pot, sauté pancetta with butter until brown and add in chopped celery and onion. Deglaze with white wine and sherry. Add in quartered potatoes and clam nectar, then bring to a boil.

Cover a sheet tray with parchment, lay clean oysters on the pan, add 1/4 inch of water and cover with foil. Place in preheated oven and roast for approximately 15 minutes (or until oyster shells pop open). In a side pot while the oysters are roasting, steam open clams, then mussels, and save all nectar in the pot (remove meat and set aside). Reduce nectar down by half and add to stock pot with vegetables and clam nectar. Take oysters out of the oven, remove the meat from the shells and place in the separate bowl containing the clam and mussel mixture.

Add grapeseed oil to a frying pan and sauté the octopus bacon until crispy, then sear scallops until just done (about 1 minute on each side) in the same pan. Set aside octopus bacon and scallops, and sear the black cod until lightly browned on both sides. When potatoes are fork tender, add in whipping cream, mussels, clam meat, oyster meat and chopped tarragon to the stock pot. Stir and reduce to a simmer. Add salt and pepper to taste.

Place a portion of the sauteed scallops, octopus bacon and black cod in the bottom of each presentation bowl and spoon chowder over top (makes approx. 8 servings). Enjoy!