

Corn & Lobster Chowder

8 Servings

Ingredients:

<i>2 10-ounce frozen uncooked lobster tails, thawed or 1 pound freshly cooked lobster meat, cut into bite-size pieces</i>	<i>3/4 cup peeled finely diced carrots</i>
<i>8 cups frozen yellow corn kernels (about 2¼ pounds) thawed</i>	<i>2/3 cup finely diced celery</i>
<i>3 cups low-salt chicken broth</i>	<i>1/4 teaspoon cayenne pepper</i>
<i>8 bacon slices, chopped</i>	<i>3 cups bottled clam juice</i>
<i>2 cups chopped onions</i>	<i>1 1/2 cups whipping cream</i>
	<i>6 tablespoons sour cream</i>
	<i>2 tablespoons (1/4 stick) butter</i>
	<i>3 tablespoons chopped fresh chives</i>

If using thawed frozen lobster tails, cook in pot of boiling water until almost cooked through, about 6 minutes. Drain. Cool. Using Kitchen shears, cut lobster shells open. Remove lobster meat; cut into bite-size pieces. Discard shells

Puree 4 cups corn with 1¼ cups broth in food processor until almost smooth

Sauté bacon in large pot over medium heat until crisp about 5 minutes. Transfer bacon to paper towels. Pour off and discard all but 3 tablespoons dripping from pot.

Add onions to pot; sauté until light golden, about 5 minutes.

Add remaining 4 cups corn; sauté 3 minutes.

Add carrots, celery, and cayenne, sauté until vegetables soften slightly, about 5 minutes.

Add clam juice and 1¾ cups broth; simmer 10 minutes.

Stir in corn puree and whipping cream; simmer 5 minutes.

Season with salt and pepper

Lobster, bacon, and soup can be prepared 1 day ahead. Cover and chill lobster and bacon separately. Cool soup slightly; chill uncovered until cold, then cover and keep chilled. Bring bacon to room temperature and bring soup to simmer before continuing.

Remove soup from heat; stir in sour cream

Melt butter in medium nonstick skillet over medium heat. Add lobster meat and sauté just until heated through, about 2 minutes.

Ladle soup into bowls. Garnish each serving with lobster pieces, bacon, and chives and serve.

From *Bon Appetit* – December 2002