

GEORGIA'S SEAFOOD CHOWDER

Submitted by Linda Perkins

This recipe makes a boatload of soup. You can freeze leftovers.

- 1 pound bacon, chopped
- 51 ounce can clam juice
- 51 ounce can chopped ocean clams
- 2 pounds shrimp
- 2 pounds bay scallops
- 2 quarts cubed Yukon Gold potatoes
- 1 to 2 cubes butter
- Salt and pepper
- 1 pouch Costco instant mashed potatoes or homemade mashed potatoes
- 1 to 2 pints cream
- 1 bunch flat leaf parsley, chopped
- 1 bunch scallions, chopped

In a large soup pot, cook bacon until not quite crisp, drain. Add clam juice plus the juice drained from the can of clams and a stick of butter. Bring to a boil. Add potatoes and cook until not quite done, 4 to 5 minutes. Add clams, bring heat back just to simmer. Add scallops and cook about 1 minute. Add shrimp and simmer another minute. Whisk in mashed potatoes. Stir a ladle of hot soup into the cream to temper, then stir it into the soup. Add more cream and/or butter to achieve the consistency and richness you like. Stir in scallions and parsley.