

LINEAGE LOBSTER CHOWDER

Serves 4 as an appetizer.

2 1¼-pound lobsters, steamed, meat removed and diced
4 slices bacon, crosscut into very thin strips
½ cup onion, diced small
½ cup celery, diced small
½ cup celeriac, diced small
½ cup parsnip, diced small
½ cup diced Yukon Gold potato
3 cups lobster stock (see recipe below)
1 cup heavy cream
¼ cup sherry, dry
½ stick unsalted butter
1/8 cup all-purpose flour
2 Tbsp. salt
1 Tbsp. white pepper
5 sprigs thyme with leaves picked off
1 Tbsp. lemon juice

Chowder Base:

In a heavy-bottom saucepan over a low heat, melt the butter and whisk in the flour to form a roux. Let the roux cook for 2 minutes, stirring frequently.

Whisk in cold lobster stock one cup at a time. Add the thyme stems (not leaves) and let simmer for 45 minutes. Add the cream and simmer for another 10 minutes—being careful not to scorch the bottom. Strain through a fine-mesh sieve and hold on the side.

Garnish:

While the stock is cooking, cook the bacon in a sauté pan over a medium heat until it is very crisp. Remove the bacon and reserve but leave the fat in the pan.

Add the diced vegetables to the pan and cook in the bacon fat until they start to lightly color (approximately 2 minutes). Drain off any excess fat and let the vegetables cool.

In a small pan simmer the diced potato in salted water until tender but not too soft. Once cooked, let cool and mix with the cooled vegetables, bacon and lobster meat.

To serve:

Warm the chowder base over a medium heat until just beginning to simmer; add the sherry and let simmer for 2–3 minutes, careful not to burn the bottom. Season with salt and pepper.

Add the vegetable mixture to a sauté pan and gently warm through; season with salt, pepper and lemon juice. Divide the vegetable mixture between four warm soup bowls and pour the hot chowder base over the top. Sprinkle the thyme leaves on top and serve.