

# Lobster and Corn Chowder

Recipe courtesy Emeril Lagasse, 2006



<b>Prep Time:</b>	4 hr 0 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	hr min	Intermediate	10 to 12 servings
<b>Cook Time:</b>	45 min		



## Ingredients

- 1/2 cup chopped bacon
- 2/3 cup unsalted butter
- 2 cups finely chopped red onions
- 1 1/3 cups finely chopped celery
- 1 red bell pepper, seeded and chopped
- 2 cups roasted corn kernels
- 2 teaspoons chopped garlic
- 2 teaspoons chopped shallots
- Salt and freshly ground black pepper
- 1 teaspoon Essence, recipe follows
- 1 cup all-purpose flour
- 1/2 cup sherry
- 8 cups lobster stock, recipe follows
- 1/3 teaspoon cayenne
- 1 pound Yukon gold potatoes, peeled and diced
- 2 cups heavy cream
- 3 cups chopped lobster meat from tails and claws
- 1/2 cup chopped assorted fresh herbs, such as parsley, chervil, basil, and chives

## Directions

In a very large pot, render the bacon over medium heat. Remove with a slotted spoon and set aside. Melt the butter over medium heat. Add the onions, celery, red peppers, and saute until soft, about 4 minutes. Add the corn kernels, garlic, shallots, salt, pepper, Essence, and cook, stirring, for 3 minutes. Add the flour and cook, stirring constantly, until the flour turns the color of peanut butter, about 4 minutes. Add the sherry and cook for 2 minutes. Add the lobster stock and cayenne, and stir well to incorporate. Bring to a boil. Reduce the heat to medium-low and simmer uncovered, stirring occasionally, for 15 minutes. Add the potatoes, stir well, and simmer until tender, about 10 minutes. Add the cream, lobster and assorted herbs, and cook, stirring, for 2 minutes. Remove from the heat and ladle into bowls. Garnish with reserved bacon and serve.

## Emeril's ESSENCE Creole Seasoning (also referred to as Bayou Blast): Emeril's ESSENCE Creole Seasoning (also referred to as Bayou Blast):

- 2 1/2 tablespoons paprika
- 2 tablespoons salt
- 2 tablespoons garlic powder
- 1 tablespoon black pepper
- 1 tablespoon onion powder
- 1 tablespoon cayenne pepper

1 tablespoon dried oregano

1 tablespoon dried thyme

Combine all ingredients thoroughly.

Yield: 2/3 cup

Recipe from "New New Orleans Cooking", by Emeril Lagasse and Jessie Tirsch

Published by William Morrow, 1993.

## **Lobster Stock:**

3 (1 1/4 pound) lobsters, blanched, cooled and shells cracked with lobster claw and tail meat removed

1/8 cup vegetable oil

2 ribs celery, quartered

2 tomatoes, coarsely chopped

1 yellow onion, peeled and quartered

1 carrot, peeled and coarsely chopped

2 sprigs fresh thyme

1 small bulb fennel

1 head garlic

Water, to cover

Salt and freshly ground black pepper

In a large stockpot, heat the oil. Add the shells and stir. Cook for about 5 minutes. Add the celery, tomatoes, onion, carrot and thyme. Cut the fennel bulb in half and add to the pot. Cut the garlic head in half horizontally and add to the pot. Add enough water to cover the ingredients by about 2 inches. Season with salt and pepper. Bring the mixture to a boil, then reduce the heat and simmer until the liquid has reduced by half, about 4 hours.