

# *Chef Swann's Oyster Chowder*



- 1 cup diced salt pork**
- 2 cups of diced yellow onions**
- 1 cup of spring onions**
- 1 cup of diced celery**
- 1 cup of diced carrots**
- 2 cups of diced Yukon potatoes**
- 15 green asparagus, cut off tips and set aside**
- 2 cups of fresh spinach, blanched and squeezed dry**
- 1 quart of lite fish stock**
- 1 quart of chicken stock**
- 4 cups of oysters**
- 2tbs. of fresh chopped thyme**
- All purpose flour as needed**

Take one cup of white wine and one cup of fish stock and half a lemon and gently poach the oysters until plump. Remove oysters with a slotted spoon and save the poaching liquid.

Heat your sauce pan and cook the salt pork until the fat is rendered and the pork is brown.

Take the pork out of the pan and set aside.

Saute your diced onion, carrots, celery in the fat, until tender; add a little flour to make the roux.

Stir continuously until the flour is cooked about five minutes.

Pour your poaching liquid, fish stock and chicken stock into the pan with the vegetables and roux, stir continuously. When liquid starts to simmer add your potatoes, salt, pepper and thyme. Turn off heat.

Take your blanched spinach and puree in blender with a pinch of salt, set aside.

To serve, place hot soup into your serving vessel and add a teaspoon of the spinach puree mixture and swirl to give color to your soup.

Garnish with poached oyster and asparagus stems.

***Enjoy!***

***Chef Swann, Executive Chef***

***Woodlands Conference Center & Huzzah!***

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