

Ahoy mates! Cold weather got you down? Come warm up with us at Fisherman's Quarters II and try a bowl of our steamy New England Clam Chowder or succulent oyster stew; it's sure to take the chill off and put a smile on your face. And, if you want to try your hand at home, here are two good recipes to check out:

Oyster Stew

Ingredients:

8 freshly opened oysters
2 T (1/4 stick) butter
¼ cup oyster liquor (juice from the oyster shells)
Dash of celery salt
1 t Worcestershire sauce
1 ounce of clam juice
½ t paprika
1 cup half and half

Place all ingredients (except half and half and 1 t of the butter) in the top part of a double boiler over boiling water. Don't let the top pan touch the water. Whisk or stir briskly and constantly for about one minute, until oysters are just beginning to curl. Add half and half and continue stirring briskly, just to a boil. Do not actually boil. Pour stew into a soup plate. Serve piping hot topped with the remaining 1 t butter and sprinkled with paprika.

New England Clam Chowder

Ingredients:

1 pint fresh hard clams, opened, removed from shell, and finely chopped
1 ½ cups clam juice, strained
2 medium-large raw potatoes (about 2 cups), peeled and diced.
2 ounces salt pork or slab bacon (rind removed), diced
1 large onion (about 1 cup), finely chopped
2 cups milk
½ cup light cream
Note: (2 cups of half and half and ½ cup milk may be used instead, for richer chowder.)
½ t salt to taste
Dash of freshly ground white pepper
4 pats of butter
Pinch of paprika

Set shucked and finely chopped clams aside with strained (to remove any shells, etc.) clam juice. In a large heavy kettle, cook diced potatoes in enough water to cover them, until just tender. Pour off all but about ½ cup of the potato water. Meanwhile, sauté salt pork/bacon in a skillet until crisp and nicely browned. Remove with a slotted spoon to a paper towel to drain. Sauté onion in the skillet for a few minutes until soft and translucent. Add salt pork/bacon, onion, and clam juice to the potatoes and

water. Bring just to a boil; reduce heat and simmer for about 5 minutes. Gradually stir milk and cream (or half and half and milk) into the kettle until hot, but not boiling. Add clams and let them heat through for a minute or two. Season with salt and freshly ground white pepper to taste. Top with a pat of butter and a pinch of paprika to serve.