



Stout Smokin' Oyster Seafood Chowder

Serves 4

- 1 tbsp (15 ml) olive oil
- 1 tbsp (15 ml) butter
- 2 garlic cloves, minced
- 1 small onion, coarsely chopped
- 1 leek, cleaned and finely chopped
- 1 small fennel bulb, cored and finely diced, about 1 cup (250 ml),
- 2 celery ribs, finely diced
- 2 carrots, diced
- 1 small red pepper, seeded and finely diced
- ½ tsp (2 ml) red chili flakes
- One 14-oz (398 ml) tin Italian plum tomatoes, finely chopped and juices reserved
- 4 cups (1 L) vegetable or low-sodium chicken broth
- 2 medium yellow potatoes, washed and cut into ½-inch dice
- 1 tbsp (15 ml) Worcestershire sauce
- ½ lb (250 g) skinless cod, cut into 1-inch (2.5 cm) pieces
- ½ lb (250 g) medium shrimp, peeled, deveined and cut into ½-inch pieces
- **Two packages (5 oz/142g) Stout Sensation Smokin' Oysters**
- 1 cup (250 ml) buttermilk, at room temperature
- 3 tbsp (45 ml) chopped flat-leaf parsley

In a stockpot, heat olive oil and butter over medium-high heat. Add the garlic, onion and leek. Saute until they start to soften, about 3 to 4 minutes. Add the red chili flakes, fennel, celery and red pepper. Cover and cook 4 to 5 minutes until tender. Add the chopped tomatoes with its juice and stock.

Bring to a simmer and stir in potatoes. Cover loosely and simmer until just tender, about 10 minutes. Add the Worcestershire sauce, cod, chopped shrimp and chopped Smokin' Oysters. Simmer until cooked through, 2 to 3 minutes. Remove from heat, season with salt and pepper, and stir in buttermilk and parsley. Serve in warm serving bowls.

