

# Catfish and Corn Chowder

Roughly 1 Gallon

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## Ingredients

- 2 Celery Stalks Diced
- ½ Yellow Onion Diced
- 2 Large Idaho Potato Diced
- 2 Fresh Corn on Cob Cut off the Cob
- ¼ lb Bacon Small Diced
- 1 cup Clam Juice/ Seafood Stock
- ½ lb Blue Catfish Diced
- 3 QT Heavy Cream
- 4 tbsp All Purpose Flour To Taste
- Old Bay To Taste
- Salt & Pepper

## Instructions

1. Render Bacon in the pan until most of the fat has rendered.
2. Cook down celery, onions, corn, potato with bacon and bacon fat. Do Not Burn Bacon. Ensure no color on vegetables.
3. Add flour & mix well.
4. Add heavy cream and clam juice, bring to a boil.
5. Once simmering and thickened add catfish and remove from heat.
6. Season with old bay, salt, and pepper and serve with Old Bay oyster crackers and micro radish greens.