



West Coast Seafood Chowder

30 min

CA

OR

WA

Serves 4

Ingredients

4 portions of rockfish (4 oz each)

8 smoked oysters

16 clams (use any locally harvested or grown clams)

12 oz pink shrimp

12 oz baby potatoes, boiled

3 oz chopped onion

2 oz chopped garlic

4 bay leaves

2 cups white wine

2 cups heavy cream
2 big spoonfuls of Dijon mustard
Juice of a lemon

Optional Ingredients

Jalapeño peppers
Fresh herbs or microgreens

In a hot pan, sear the rockfish on one side until golden brown. Take off heat and hold.

In a big sauté pan, start the oil and garlic and onion and sweat. Add clams. Add mustard, and stir to coat the shells.

After about a minute, turn the heat up to high.

Right before the garlic and onion take color, deglaze with white wine, add bay leaves and cream and potatoes.

Cook until clams are done and sauce is reduced to a nice consistency. Add lemon to taste, shrimp and oysters, stir and season one more time.

Portion into 4 bowls and place rockfish on top.

Top with garden fresh herbs.

Recipe by Chef Ryley Eckersley, [Wolf Supper Club](#)

Species Group

Rockfish, Cod, Lingcod, Sheepshead

Clams, Mussels, Oysters

Shrimp, Prawn