
Smoked Cod Chowder with Lobster and Chile Lime Butter

SERVES 8 PEOPLE

INGREDIENTS FOR THE SMOKED COD CHOWDER:

3 LBS. SMOKED COD
1 LB. COOKED LOBSTER MEAT
1 LB. UNSALTED BUTTER
2 CUPS ONION, MINCED
2 CUPS LEEK, $\frac{1}{2}$ INCH DICE
2 BAY LEAVES
2 TSP. FRESH THYME, MINCED
6 CUPS YELLOW POTATOES, PEELED, $\frac{1}{2}$ INCH DICE
1 CUP WHITE WINE
5 CUPS FISH FUME
5 CUPS HEAVY CREAM
SEA SALT AND PEPPER TO TASTE
CHOPPED PARSLEY

FOR THE CHILE-LIME BUTTER:

1 LB. UNSALTED BUTTER, ROOM TEMPERATURE
 $\frac{1}{2}$ CUP FRESH LIME JUICE
1 TBSP. LIME ZEST
 $\frac{1}{2}$ CUP ANCHO CHILE POWDER
1 TSP. GARLIC, MINCED
2 TBSP. FRESH CILANTRO, MINCED
SALT AND PEPPER TO TASTE

DIRECTIONS FOR THE CHOWDER:

1. RINSE THE SMOKED COD IN COLD WATER FOR ONE HOUR; SKIN AND BONE, IF NECESSARY, AND CUT INTO 2-INCH PIECES.

2. PICK THROUGH THE LOBSTER MEAT AND CUT INTO $\frac{1}{2}$ -INCH PIECES.
3. PLACE THE BUTTER IN A LARGE CASSEROLE DISH AND MELT OVER MEDIUM HEAT.
4. ADD THE ONIONS, LEEKS, POTATOES AND HERBS. COOK UNTIL ONIONS ARE SOFT, STIRRING OCCASIONALLY SO NO BROWNING OCCURS.
5. ADD THE WHITE WINE AND HEAVY CREAM AND BRING TO A BOIL FOR 2-3 MINUTES.
6. ADD THE FISH FUME AND SMOKED COD. SIMMER UNTIL COD IS TENDER.
7. ADD LOBSTER AND SEASON TO TASTE WITH SALT AND PEPPER.

DIRECTIONS FOR THE CHILE-LIME BUTTER:

1. PLACE ALL OF THE INGREDIENTS INTO A FOOD PROCESSOR AND PUREE UNTIL WELL BLENDED.
2. CHILL IN REFRIGERATOR UNTIL READY FOR USE.

To SERVE:

LADLE THE CHOWDER INTO INDIVIDUAL BOWLS. USING A SMALL MELON-BALLER, PLACE ONE SMALL SCOOP OF CHILE-LIME BUTTER ON TOP OF CHOWDER. GARNISH WITH THE CHOPPED PARSLEY AND SERVE IMMEDIATELY.

