

# SMOKEY COD & CLAM CHOWDER WITH JALAPEÑO

COOKING TIME 40 MINS | SERVES 4 | BY CHEF GREGORY GOURDET



CERTIFIED  
SUSTAINABLE  
SEAFOOD

# SMOKEY COD & CLAM CHOWDER WITH JALAPEÑO

RECIPE BY CHEF GREGORY GOURDET (@GG30000)



## Ingredients

- 2 T extra-virgin olive oil
- 4 oz all-natural bacon, cut into ¼ inch cubes or strip
- 1 small onion, cut into ¼ inch dice
- 6 garlic cloves, roughly chopped
- 2 inch knob ginger, peeled, halved lengthwise, and thinly sliced
- 1 medium jalapeño, very thinly sliced
- 2 T fresh thyme leaves
- 6 c coconut milk
- 4 inch square kombu (kelp)
- 1/2 t kosher salt
- 1 lb MSC certified small clams, such as Manila or Littlenecks, scrubbed under cold water
- 1 lb MSC certified cod, cut into one-inch pieces
- 3 scallions, trimmed and thinly sliced



## Directions

- 1 In a large, wide, heavy pot, heat the olive oil over medium heat until it shimmers. Add the bacon and cook, stirring every couple of minutes until it's golden brown, about 5 minutes. Add onions, garlic, and ginger, and cook, stirring occasionally until the onions are translucent and garlic has begun to soften, about 4 minutes. Add jalapeño and thyme and cook about 30 seconds longer.
- 2 Add the kombu, coconut milk, and salt, and increase the heat to high. Stir well. Let it come to a boil, then lower the heat to maintain a lively simmer. Cook until the liquid has reduced by about a third and thickened, about 20 minutes. Discard kombu.
- 3 Add the clams and fish to broth, stirring gently so they're all submerged, then reduce the heat to low. Cover the pot, adjusting the heat to maintain a very gentle simmer, and cook until all the clams have popped open and the fish is cooked through, about 5 minutes. Turn off the heat. Stir in the scallions, then serve right away.

Photo: Eva Flores