



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Mucho Easy® Seafood Chowder

Ingredients:

½ lb shrimp
½ lb Salmon (filet)
4 stalks celery, diced
2 Onions diced
4 cloves garlic, chopped
2 bay leaves
1 lg. can plum tomatoes
2 tbl extra virgin olive Oil
1 glass wine
Salt and Pepper

Herbs of your choice (I always find some herb mix in my pantry which is suitable, and I always add a little oregano.)

In a large pot bring 2 quarts of water to a boil, turn off the heat and wait a few moments. Add the shrimp to the hot water and blanch for 59 seconds. Remove shrimp and quickly rinse in cold water. Set them aside for now. Enjoy some of your wine.

Heat olive oil in a large skillet to medium heat, add celery, onion and garlic. Saute until onions are transparent. Add to pot of hot water and bring to a boil, then reduce heat to a simmer..Add bay leaf and herbs to the pot. Add tomatoes to the pot, simmer for 29 minutes. Enjoy some more of your wine.

Slice salmon filet into 1" strips and then add to the pot, when the salmon flakes you are almost done. Add shrimp to the chowder, when the shrimp are pink your chowder is done.

Enjoy your remaining wine and serve with crusty semolina bread.

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes