

# Spicy Scallops and Summer Corn Chowder

Recipe courtesy of Chef Tamie Cook

SERVES 4

*This recipe is an homage to one of my favorite dishes in Atlanta, the 'Angry Mussels' at JCT Kitchen. I love the heat of that dish and I love mussels, but swapping them out for tender, juicy scallops was genius, if I do say so myself. The chowder is really the perfect foil for the heat of the serrano pepper. If you are not a fan of spicy foods, just leave out the pepper, but don't forget to change the name!*

## INGREDIENTS

- 4 slices slab bacon, cubed
- 1 small red onion, julienned
- 8 ounces Yukon gold potatoes, peeled and cut into ¼-inch dice
- Kosher salt
- Freshly ground black pepper
- 2 cups chicken broth
- 1 cup clam juice
- ½ cup white wine
- ½ cup heavy cream
- 2 ears fresh summer corn, kernels cut from cob
- 1 serrano pepper, finely chopped
- 1 pound bay scallops, rinsed and side muscles removed
- ¼ cup chopped fresh basil

## DIRECTIONS

Place the bacon into a Dutch oven or heavy saucepan set over medium heat and cook until brown and crisp, about 5 minutes. Remove bacon to a paper-towel lined plate. Remove all but 1 ½ tablespoons of fat from the sauté pan.

Add the onion, season with salt and freshly ground black pepper and sauté until translucent, about 5 minutes. Add the potatoes, chicken broth, clam juice and white wine and bring to a simmer. Reduce the heat to low, add the heavy cream, cover and cook until the potatoes are tender, about 15 minutes.

Add the corn and serrano pepper and cook for an additional 5 minutes, until the corn is heated through. Add the bay scallops and continue to cook 3 additional minutes or until just cooked through. Sprinkle with basil and bacon and serve immediately.



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