



# PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

## HOT SEAFOOD CHOWDER

1 large onion, finely chopped 1 red bell pepper, chopped  
1 bell pepper, chopped  
1 c chopped celery  
1 t minced garlic  
¼ c PURITY BUTTER  
3 T flour  
1 (8-oz) bottle clam juice  
1 (14-oz) can chicken broth  
2 c PURITY HALF AND HALF  
2 c PURITY MILK  
8 oz fresh or canned crab  
8 oz small or salad shrimp, fresh or if frozen thawed  
8 oz bay scallops  
2 t salt  
½ t white pepper  
2 c rice  
Tobasco, to taste

Saute onion, peppers, celery and garlic in butter until limp and slightly cooked; stir in flour and mix. Add clam juice, chicken broth, half and half and milk. Stir in crab, shrimp and scallops; let cook for about 20 minutes on medium heat. Add salt, pepper, rice and Tobasco. Continue cooking until rice is cooked and chowder has thickened slightly.

Yield: 8-10 servings.