



32 Depot Square , Hampton, NH
(603) 926-2202
 instructor/owner Ron Boucher

Seafood Gazpacho

Ingredients

- 3 Cups Tomato Juice
- 1 1/2 Cups Clam Juice
- 3/4 Cup Ketchup
- 3/4 Cup Lime Juice
- 2 Teaspoons Hot Pepper Sauce
- 2 Teaspoons Salt
- 1 Cup Maui Onion, Diced
- 1 Each Seedless Cucumber, Diced
- 1 Each Green Bell Pepper, Diced
- 3/4 Cup Fresh Cilantro
- 1 Lb Crabmeat
- 1/2 Lb Cooked Bay Shrimp

Directions

- 1) Place the coconut milk, clam juice, curry paste, brown sugar, fish sauce, garlic, chili sauce, and scallions in a large soup pot.
- 2) Bring the mixture to a simmer and cook covered on low heat for twenty minutes.
- 3) Cut the shrimp in half lengthwise and add them to the pot. Bring the soup back to a simmer and cook on low heat for five minutes.
- 4) Stir in the heavy cream, dry sherry, lime juice and chopped cilantro.
- 5) Rest the hot soup for five minutes before serving.

RARE COINS
OF NEW HAMPSHIRE

At last a rare coin dealer you can trust

800.225.7264

WRKO 680 AM BOSTON
SUNDAYS 10 TO 1 PM
AND STATIONS AROUND NEW ENGLAND

Thai Seafood Chowder

Ingredients

- 1 Can Coconut Milk
- 1 Bottle Clam Juice
- 2 Tablespoon Red Curry Paste
- 2 Tablespoon Brown Sugar
- 2 Tablespoon Fish Sauce
- 2 Teaspoon Garlic, Minced
- 2 Tablespoon Chili Sauce
- 2 Each Scallions, Bias Cut
- 1 Pound Shrimp, Peeled And Deveined
- 1/4 Cup Heavy Cream
- 2 Tablespoons Dry Sherry
- 2 Tablespoons Cilantro, Chopped
- 1/2 Each Lime, Juiced

Optional:

- 8 Ounces Mirepoix Vegetables -Batonnet Cut

Directions

- 1) Place the coconut milk, clam juice, curry paste, brown sugar, fish sauce, garlic, chili sauce, and scallions in a large soup pot.
- 2) Bring the mixture to a simmer and cook covered on low heat for twenty minutes.
- 3) Cut the shrimp in half lengthwise and add them to the pot. Bring the soup back to a simmer and cook on low heat for five minutes.
- 4) Stir in the heavy cream, dry sherry, lime juice and chopped cilantro.
- 5) Rest the hot soup for five minutes before serving.

HUNDREDS OF RESTAURANT
SECRET RECIPES AND VIDEOS
HIGHLIGHTS NEDINE.COM

nedine.com
 NEW ENGLAND DINE