



Lobster Mobster Pernod Chowder

The combination of the licorice-tasting Pernod, Langostinos (not really Lobster but known as such because of their taste and shape) and lobster base is truly a unique flavor and only available at Duke's.

Makes 1 gallon

1 lbs butter	¼ lb all-natural Lobster base
½ lb fennel, bulb only, diced medium	3 cups heavy whipping cream
½ lb onions, diced medium	1 tbsp black pepper
½ lb celery, diced medium	1 tbsp thyme
¼ lb shallots, diced small	2 ¼ tsp paprika
1 lb sweet potatoes, peeled and diced into 3/4" cubes	1 tbsp parsley
1 lb flour or gluten-free blend (reverse side)	1 lb langostinos (80/120 count)
5 cups hot water	½ cup Pernod (Anisette or Sambuca) will also work <i>(see reverse for gluten free blend ingredients)</i>

In a heavy-gauge soup pot, melt butter. Add fennel, onion, celery and shallots and sauté over medium heat until veggies are soft. Make roux by adding flour. Stir well to incorporate. Continue to cook, stirring continuously, for 7 minutes at 165 degrees. Do not brown roux.

In a separate pot, boil sweet potatoes in lightly salted water until el dente. Remove potatoes from water and set aside. Mix hot water and Lobster base and stir until base is completely dissolved. Slowly add Lobster stock (base and water) to roux mixture while stirring.

This will keep the roux from getting lumpy. Bring mixture to 180 degrees. Add cream and spices and bring back up to 180 degrees. Add langostinos and liquor and bring up to 190 degrees for 5 minutes. Chowder tastes best at 165/175 degrees. If not serving immediately, cool rapidly in shallow pans in the refrigerator. If re-heating, do so medium heat (too hot will cause scorching).



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