

Ivar's Soup and Chowder Uses

All

Seafood Soup Trio

- 2 oz each Bisque, Salmon & Clam
- use dinner rolls for mini soup bread bowls

Serve to share

- put in tureen or tea pot with a large spout

Crab Bisque

Seafood Sauce for pasta

Wild Crab Enchilada sauce

- add chopped chili peppers or hot sauce

Seafood quiche

Risotto

- last liquid addition instead of water or stock

Sauce for surf & turf plates

Baked eggs

Garnishes

- crab, shrimp, quartered cherry tomatoes, salsa, diced apples or pears, flavored whipped cream (vanilla, brandy, coconut), chipotle cream, crab or corn beignets, corn custard, miniature crab cakes,

Wild Alaskan Smoked Salmon Chowder

Bake corn bread, cut to same size as serving bowl and serve as pot pie

Smokey Baked Seafood Stew

Seafood Frito Pie

Garnishes

- miniature hush puppies, crispy tortilla strips, sliced green onions, tomatoes and bell peppers, chili lime sour cream, cumin crema, diced hot smoked salmon, diced avocado, bacon

Clam-Hattan

Serve cold as seafood gazpacho garnished with cucumber curls

Add shrimp, crab and cod for Cioppino

Ribollita- Mix two cups cooked white beans and 2 cups bread crumbs for each pouch of Clam-hattan, stir in 1 quart water and heat. Garnish with freshly grated Parmesan.

Add carrots, zucchini, other seafood and toss with cooked pasta for Seafood Minestrone.

Drizzle with pesto to serve

Garnishes

-oyster crackers, fresh herbs, parmesan gougeres, rosemary biscotti, crab fritters

Puget Sound White Clam Chowder

Garnishes

-oyster crackers, puff pastry, biscuits, clam fritters, chive oil, chopped herbs, crispy onions

Alder Smoked Salmon Chowder

Garnishes

-oyster crackers, chive oil, chopped herbs, corn bread croutons, hot smoked salmon, crisp onions

Seafood pot pies with puff pastry or biscuits cut to size

Add chipotle or chopped green chiles for Southwest Salmon Chowder

Ultimate Chili with Beans

Chili nachos, chili dogs, chili mac

Turkey and Chicken Noodle

Add oregano and lemon juice then garnish with crumbled feta for a Greek flavor

Add rosemary and diced tomatoes, garnish with Parmesan for Italian flavor

Add 2 cups diced Granny Smith apples for Washington flair

Chicken Tortilla

Garnishes

-crispy tortilla strips, julienne bell peppers, crema, avocado (diced or guacamole or crema)

Southwestern Chicken Chowder

-Mix 1 pouch Chicken Tortilla Soup Concentrate with 3 quarts water and 1 quart cream. Add 2 cups diced potatoes. Bring soup to a simmer and cook until potatoes are tender.