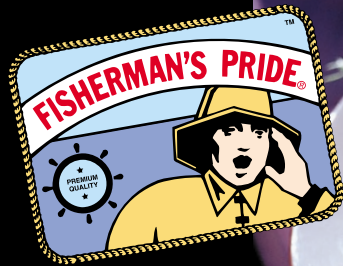


# Calamari Chowder

WITH MUSSELS AND ROASTED CORN



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# CALAMARI CHOWDER

With Mussels and Roasted Corn

## INGREDIENTS

- 3 ears fresh corn, peel back the husks and remove the silk only
- 1 tablespoon corn oil
- 4 slices bacon, finely chopped
- 1 medium onion, finely chopped
- 1 leek, trimmed and rinsed, sliced in quarters lengthwise, chopped
- 3 garlic cloves, minced
- 2 tablespoons all-purpose flour
- 1 cup half-and-half cream
- 1 cup milk
- 2 cups clam juice
- 1 cup dry white wine
- 2 tablespoons white grits
- Salt and freshly ground white pepper
- 1 pound mussels
- 1/2 pound of Fisherman's Pride® calamari rings
- 1 tablespoon finely chopped dill

**1.** Preheat the oven to 400 degrees. Lay the corn ears on the top rack of the oven and roast for 30 minutes. When cool enough to handle, cut the kernels off the cobs and reserve.

**2.** Heat a large pot over medium heat. Add the corn oil. When hot, add the bacon and cook until rendered and beginning to crisp. Add the onion, leek and garlic. Cook until they have wilted, about 5 minutes.

**3.** Stir in the flour and then the half-and-half cream, milk, clam juice and wine. Bring to a boil, whisk in the grits to thicken. Taste for seasoning. Add the corn and cook for 3 minutes. Add the mussels and cook for another 5 minutes until open, adding the calamari for the last 2 minutes of cooking.

**4.** Sprinkle with dill and serve with crusty bread.

**SERVES 4**

