

Bay Scallop and Tarragon Chowder

Ingredients:

- 2 tsp. olive oil
- 2 slices of bacon, cut small
- 1 large shallot, chopped small
- 2 cloves of garlic, minced
- 1/2 cup celery, chopped small
- 1, 8 oz. bottle all natural clam juice
- 1 1/2 cups low-sodium chicken broth, plus 1/4 cup (divided)
- 1/8 tsp. red pepper flakes
- salt and pepper to taste
- 1 1/2 cup petite red potatoes, cubed small
- 1/2 cup half and half
- 1 1/2 tsp. lemon juice
- 2 Tbs thickening agent (flour, cornstarch, arrowroot)
- 1 pound bay scallops
- 1 to 2 Tbs fresh tarragon

In a large soup pan or dutch oven, heat olive oil over medium-high heat. Add chopped bacon, and cook until bacon is golden brown (about 3 to 5 minutes). Add shallots and garlic, and let cook for 2 to 3 minutes. Stir in celery and cook for another minute. Pour in clam juice and 1 1/2 cups chicken broth and stir. Add red pepper flakes, salt and pepper, and potatoes. Cook on medium heat about 10 minutes or until potatoes are tender. Pour in half and half and lemon juice. Bring to a boil. Pour the remaining 1/4 cup chicken broth into a small container and add 2 tablespoons of a thickening agent. Shake until mixed thoroughly. Pour thickening agent into soup. Stir until it begins to thicken and then add scallops. Cook 1 to 3 minutes until scallops are done. Remove from heat and add tarragon. Enjoy!

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

***"The best part of any meal is the company
at the table." - Anonymous***