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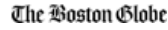
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SUNDAY SUPPER AND MORE

Lobster chowder



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(Styling/Sheryl Julian, Catherine Smart; Essdras M Suarez/Globe Staff)

By [Sheryl Julian](#)
Globe Staff / June 30, 2010

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Serves 4

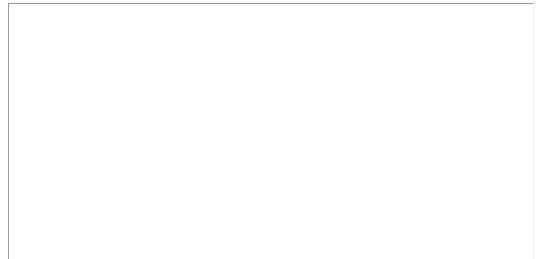
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You will need 4 cups liquid to begin the chowder. Use the cooking liquid from steaming the lobsters and make up the difference with water, if necessary. Save the water from cooking the potatoes, too, to add to the chowder. Since the lobster is fully cooked, it only needs reheating.

- 4 cups water
- Salt and pepper, to taste
- 3 medium Yukon Gold or Yellow Finn potatoes, cut into 1/4-inch pieces
- 3 cups lobster cooking liquid
- 4 ears fresh corn, kernels cut off cobs
- 1 cup potato cooking water

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- 1 **cooked lobster, meat removed from shell and coarsely chopped or 8 ounces cooked lobster meat, coarsely chopped**
 - 1/2 **cup heavy cream**
 - 1 **tablespoon chopped fresh parsley or thyme**
1. In a large saucepan, bring the water and a generous pinch of salt to a boil. Add the potatoes, lower the heat, and simmer for 8 minutes or until the potatoes are tender when pierced with the tip of a knife.
 2. Meanwhile, in a large flameproof casserole, bring the lobster cooking liquid and a pinch of salt to a boil. Add the corn and simmer for 2 minutes or until the corn is tender.
 3. With a slotted spoon, transfer the potatoes to the corn mixture. Measure 1 cup of potato cooking water and add it to the pot. Bring to a simmer.
 4. Add the lobster and any juices. Cook for 2 minutes or until the lobster is hot.
 5. Stir in the cream and cook until the mixture bubbles at the edges. Add pepper and parsley or thyme. Taste for seasoning and add more salt and pepper, if you like. Ladle into bowls. *Sheryl Julian* ■



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