CALAMARI CHOWDER WITH MUSSELS AND ROASTED CORN

- 3 ears of Fresh corn, peel back the husks and remove the silk only
- 1 Tbsp Corn oil
- 4 slices Bacon, finely chopped
- 1 medium Onion, finely chopped
- 1 inch Leek, trimmed and rinsed, sliced in quarters, lengthwise chopped
- 3 Garlic cloves, minced
- 2 Tbsp All-purpose flour
- 1 cup Half-and-half cream
- 1 cup Milk
- 2 cups Clam juice
- 1 cup Dry white wine
- 2 Tbsp White grits
- Salt and freshly ground white pepper
- 1 lb Mussels
- 1/2 lb Fisherman's Pride® Calamari Rings
- 1 Tbsp Finely chopped dill

1. Preheat the oven to 400°F. Lay the corn ears on the top rack of the oven and roast for 30 min. 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 min.
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.

ADDITIONAL INFORMATION

Ingredients	1 cup Dry white wine, 1 cup Half-and-half cream, 1 cup Milk, 1 inch Leek, trimmed and rinsed, sliced in quarters, lengthwise chopped, 1 lb Mussels, 1 medium Onion, finely chopped, 1 Tbsp Corn oil, 1 Tbsp Finely chopped dill, 1/2 lb Fisherman's Pride® Calamari Rings, 2 cups Clam juice, 2 Tbsp All-purpose flour, 2 Tbsp White grits, 3 ears of Fresh corn, peel back the husks and remove the silk only, 3 Garlic cloves, minced, 4 slices Bacon, finely chopped, Salt and freshly ground white pepper
Course	Dinner, Entrees, Lunch, Sides, Starters
Cuisine	American
Category	Seafood, Soups
Serving Size	4