

## Lobster Corn Chowder

<http://userealbutter.com/2013/09/11/lobster-corn-chowder-recipe/>  
from [The Boston Globe](#)

3 cooked whole lobsters, 1.5 lbs. each, in shells (I used 2 whole lobsters and 2 petite tails)

1 large leek, white and green parts separated, sliced

1 cup white wine

9 cups water

6 oz. thick-cut bacon, small dice

2 stalks celery, small dice

black pepper to taste

5 medium yukon gold potatoes, peeled and cut into 1/2-inch dice

3 ears corn, kernels only

1 cup heavy cream

1/2 lemon, juice of

2 tbsps fresh parsley, chopped

**If your lobsters are not cooked:** The [Maine Lobster Council](#) has excellent instructions on how to boil or steam your lobsters.

Set a colander over a bowl and break down the lobsters. Remove the meat from the shells and let all of the juices collect in the bowl. Save the shells in the colander. Chop the lobster meat into bite-size pieces, cover, and refrigerate. In a large stock pot, place the shells, the collected juices, the green part of the leek, wine, and water over high heat. Bring the stock to a boil and reduce to a simmer. Simmer for 40 minutes. Strain the broth through a fine mesh sieve to remove all solids including grit or tiny bits of shell. Rinse and wipe the stock pot clean. Render the bacon for 3 minutes over medium heat. Add the white part of the leek, celery, and black pepper. Cook for 3 minutes then add the potatoes and the lobster stock. Simmer for 10 minutes, stirring periodically, until the potatoes are tender. Add the corn and simmer another 3 minutes. Add the lobster and cream, and simmer for 3 more minutes. Stir in the lemon and parsley. Serves 6-8.