

lessons from
**LISLOUGHREY
 LODGE**

CONG, IRELAND

FISH-AND-SHELLFISH
 CHOWDER

ROASTED-CHICKEN-
 AND-POTATO SALAD
 (RECIPE, P. 52)

The Guinness family's 19th-century former country estate in County Mayo recently became a hotel and restaurant. In addition to demonstrating highlights from his menu (like an insanely indulgent foie gras parfait), chef Wade Murphy gives hands-on classes on how to make simple dishes like seafood chowder. *lisloughrey.ie*.



Wade Murphy
 learned his best
 lessons from his
 grandmother.



FISH-AND-SHELLFISH CHOWDER

Bowl by Teroforma.

Fish-and-Shellfish Chowder

TOTAL: 1 HR

4 SERVINGS

To deepen the flavor of this lightly creamy, bacon-studded chowder, chef Wade Murphy at the Lisloughrey Lodge adds the briny cooking liquid from the mussels and clams.

chef tip

Add the fish to the soup at the end, so it doesn't overcook.

- 2 medium red potatoes, peeled and cut into ½-inch dice
- 2 cups water
- 2 tablespoons extra-virgin olive oil
- 1 medium onion, finely diced
- 2 garlic cloves, minced
- ½ cup dry white wine
- 2 dozen mussels, scrubbed
- 16 littleneck clams, scrubbed
- 2 slices of bacon, finely diced
- 1 celery rib, finely diced
- 1 tablespoon all-purpose flour
- 1 cup heavy cream
- 6 ounces skinless salmon fillet, cut into 1-inch cubes
- 6 ounces cleaned monkfish fillet, cut into 1-inch cubes
- Salt and freshly ground pepper
- 2 tablespoons chopped parsley

1. In a saucepan, cover the potatoes with the water and bring to a boil. Cover and cook over moderate heat until the potatoes are tender, about 6 minutes. Remove from the heat and let stand, covered.