

Reheating Instructions

Clam and Fish Chowders

Stovetop:

Transfer chowder from container to saucepan or pot. Heat slowly, stirring gently. (A double boiler isn't necessary; however, it is a failsafe to prevent scorching.) Bring to desired temperature.

Microwave:

Transfer chowder from container to a microwave-safe cup or bowl. Microwaves vary (and to keep your chowder from exploding)... heat in 30 second increments, stirring in between heatings, until desired temperature is reached.

Stuffed Quahogs

Stuffed quahogs are fully cooked.

Remove plastic wrap. Place quahogs on a baking sheet and reheat in 375 degree oven for 15 minutes. (For frozen quahogs, increase cooking time to 40 minutes.)

Clam Chowder Base

To 1 quart of clam chowder base...

Mix with 3 cups dairy (we use half/half) or a dairy alternative. Heat slowly, stirring gently, until desired thickness is reached. (Internal temperature achieved should be roughly 190 degrees to ensure proper blending of base and cream.)

Frozen Clam Chowder Base (no potatoes)

Ingredients needed:

3 medium potatoes, peeled, chopped and cooked until tender

(Canned, cooked potatoes are available in the supermarket and could be diced and added instead.)

1 pint dairy/dairy alternative (we use half and half)

Thaw frozen bag in refrigerator overnight or place in a large bowl of water on the counter (takes approx. 1 hour). Transfer contents from bag to saucepan or pot. Mix with dairy or dairy alternative. Heat slowly, stirring gently, until base and dairy have combined. Add potatoes. Continue stirring gently until desired thickness is reached. (Internal temperature achieved should be roughly 190 degrees to ensure proper blending of base and cream.)

Crab Cakes

Crab cakes are fully cooked.

Reheat unwrapped crab cakes in oven or toaster oven at 375 degrees for 15 minutes, 20 minutes if frozen. Heat sauce in microwave 15 seconds at a time until warm.

Bread Bowl

Our mini bread loaf is ideal for a bread bowl. We'd be happy to hollow it out for you on request.

Heat chowder according to above directions. Crisp up bread in a hot oven (10-15 minutes). Pour desired amount of chowder into bread and serve immediately.

