

Bahrs Landing Seafood Chili for the Slow Cooker



See what's cooking this month with **Bloomingdale's** and **All-Clad** and learn to make this delicious seafood chili. It'll take you just about 15 minutes in the kitchen, and then you can leave the All-Clad Slow Cooker to do the rest.

Join our culinary experts as they share the secrets to making Chef Kenneth Greenwald's fabulous recipe at home

THURSDAY, OCTOBER 1, 6PM
DEMO KITCHEN IN HOUSEWARES

COOK TECH
bloomingdale's

All-Clad

Prep Time: 15 Min. Slow Cooked for 8 hours

Makes: 6–8 servings

Ingredients:

**½ lb large cooked shrimp or scallops or
some of each**

½ lb lump crabmeat (canned is fine)

10 oz canned clams in juice

¼ lb of any (meaty) fresh fish

15 oz can crushed tomato

15 oz can tomato sauce

15 oz can cannelloni beans (white)

15 oz can kidney beans (red)

6 cloves garlic

1 med jalapeno pepper

1 med green pepper

1 med red pepper

1 med spanish onion

4 tbs chili powder

1 tbs cumin

¼ tsp salt

¼ tsp pepper

3 dashes hot sauce

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How to:

Dice all vegetables and crush garlic. Put everything into the All-clad Slow Cooker and cook on low heat for 8 hours. Your chili should be thick and hearty when it's done. Top with shredded cheddar and serve with crusty bread.

Chef's note: Any combination of seafood will work. Substituting more of one type for another is perfectly fine. If you love shrimp but not scallops, simply add more shrimp.

“Put everything in the the slow cooker and turn on before you leave for work and when you get home, you'll have an awesome healthy chili!”

—Chef Kenneth Greenwald of Bahrs Landing Restaurant