
Chayote Sea Chowder

Ingredients:

Amount (1, .50 , 8)	Unit (cup, Tbsp, g, ml)	Item (egg, chaya leaves, sugar)	Preparation (crushed, diced, whole)
¼	cup	olive oil	
1	large	chayote	peeled and cubed
½	cup	onion	chopped
¼	cup	celery	sliced
1	cup	liquid from oysters and clams	
1	cup	heavy cream	
2	Tbsp	cornstarch	dissolved in 2 Tbsp water
1	cup	fresh oysters	drained (reserve liquid)
1	7 ½ oz. can	chopped clams	drained (reserve liquid)
¼	tsp	fennel seed	

Recipe Instructions:

1. Sauté chayote, onion and celery until tender.
2. Drain juices from oysters and clams to equal 1 cup, and pour over chayote.
3. Set seafood aside
4. Add cream and cornstarch mixture to vegetables and drained juices.
5. Stir constantly until smooth and glossy, do not boil.
6. Add oysters, clams and fennel seeds and heat to serving temperature.

<http://edn.link/arqxw7>