

Created by: Debra C. Argen

rd Stinchcomb Recipes - The Notchland Inn Restaurant, Hart's Location, New Hamp

Chef Edward Stinchcomb is the talent in the kitchen of the [The Notchland Inn restaurant](#) in **Hart's Location, New Hampshire**. He graciously provides a delicious taste of The Notchland Inn restaurant and New England with his recipes for **Cheddar and Rosemary Quick Bread** and **New England Clam Chowder**. Bon Appétit!

I had the opportunity to meet Chef Edward Stinchcomb in December 2012, after a lovely 5-course dinner, when I was staying at the luxury inn built in the 1860s as a private mansion. Chef Edward Stinchcomb grew up in Massachusetts, attended Whittier Tech in Haverhill where he studied Culinary Arts, and spent his childhood going to nearby Bartlett, New Hampshire. He honed his culinary career working in great restaurants, and for two years worked with Chef Daniel Dumont at the Purple Urchin in Hampton, New Hampshire, which was a very fortuitous learning experience, as Chef Daniel Dumont went on to compete in the Culinary Olympics, and later became a Certified Master Chef. When Chef Daniel Dumont left the Purple Urchin, Edward moved up the ladder to the position of chef.



Chef Edward Stinchcomb and Felonie

Four years ago, he joined The Notchland Inn team, where the focus is on the food, the service, and the ambience, creating 5-course, one-seating dinners Wednesday through Sunday. His favorite ingredient is always finding something new, something that will excite and inspire him. A New England native, it is not surprising that he is a Patriots football fan, and he is a father with two teenage children and enjoys teaching them culinary skills.

The Notchland Inn Restaurant Menu

Cheddar and Rosemary Quick Bread

New England Clam Chowder

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Cheddar and Rosemary Quick Bread

Wet Ingredients:

2

Eggs

2

Cups

Buttermilk

0.25

Cup

Melted Butter

0.50

Cup

Cheddar Cheese, shredded

Dry Ingredients:

4

Cups

All Purpose Flour

2

Tablespoons

Baking Powder

0.50

Teaspoon

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Cayenne Pepper

2

Tablespoons

Fresh Rosemary, chopped

0.50

Teaspoon

Pepper

Method: Mix wet ingredients in a large bowl. Mix dry ingredients in separate bowl. Add dry to wet and mix just until blended. Do not over mix! Put into an 8.5 x 4.5 greased loaf pan and bake in a 350° F (177° C) oven for 40 to 50 minutes or until wooden toothpick comes out clean.



New England Clam Chowder

Ingredients:

2

Slices

Bacon, minced

1

Medium

Onion, minced

1

Cup

Celery, minced

2

Bay Leaves

2

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Sprigs

Fresh Thyme

1

Quart

Heavy Cream

2

Cups

Milk

2

Tablespoons

Butter

4-6

Medium

Red Potatoes, diced

2

12-Ounce Cans

Chopped Sea Clams, with juice

Method: Put the minced bacon into a pot and cook until fat is removed. Add onion, celery, bay leaves, and thyme. Cook until onions are transparent. Add potatoes, heavy cream, milk, salt, and clams. Cook over low heat stirring frequently about 30 minutes or until potatoes are tender and chowder has thickened. Garnish with unsalted butter and fresh cracked pepper.

Chef Edward Stinchcomb prepares a 5-course, one seating dinner and offers diners a selection of two soups, three appetizers, three entrees, a salad, and three desserts. For guests staying at the inn, the best part is being able to linger over dinner, to enjoy a bottle of wine, and then only need to walk a short distance to their guestroom.



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The Notchland Inn

The Notchland Inn Restaurant serves dinner Wednesday through Sunday with a single seating at 7:00 pm and is open to the public as well as Inn guests.

Read about the restaurant in the [Restaurants](#) section and about **The Notchland Inn** in the [Hotels and Resorts](#) section.



The Notchland Inn

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