

## NEW ENGLAND CLAM CHOWDER



### INGREDIENTS

- |   |                                   |
|---|-----------------------------------|
| 1 qt Canned Clams with Juice                  | 2 cups Milk                       |
| 1 cups Water or Fish Stock, approx.           | 4 oz Heavy Cream                  |
| 3 each Medium Potatoes, peeled and diced 1/2" | -- Salt and Pepper, to taste      |
| 4 oz Bacon, 1/4" dice                         | -- Tabasco Sauce, to taste        |
| 8 oz Onion, 1/4" dice                         | -- Worcestershire Sauce, to taste |
| 4 oz Celery, 1/4" dice                        | -- Fresh Thyme, to taste          |
| 4 oz Flour                                    |                                   |

### DIRECTIONS

1. Drain the clams, reserving both the clams and their liquid. Add enough water or stock so that the total liquid equals 2 quarts.
2. Simmer the potatoes in the clam liquid until nearly cooked through (approximately 20 minutes). Strain and reserve the potatoes and the liquid.

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CARD 1 OF 2

## NEW ENGLAND CLAM CHOWDER (cont.)



### DIRECTIONS (cont.)

3. Place bacon into a cold heavy bottom soup pot. Turn the heat to low and allow the fat to melt slowly, and the bacon to cook thoroughly (render). Remove the bacon from the fat with a slotted spoon. Increase the heat to medium, add the onions and celery to the fat and sweat until tender.
4. Sprinkle the flour over the mixture and cook approximately 5 minutes, stirring nearly constantly. This will create a blonde roux.
5. Add the clam liquid to the roux, whisking away any lumps.
6. Simmer for 30 minutes, skimming any impurities from the surface as necessary.
7. Bring the milk and cream to a boil and add to the soup.
8. Add the clams and potatoes, and season to taste with salt, pepper, Tabasco, Worcestershire and thyme.
9. Garnish each serving with fresh herbs.

CARD 2 OF 2