

New England Clam Chowder

Yummy!

Time	1 hr 15 mins (prep 20 mins, cook 45 mins)	.125 = 1/8	C = Cup
Ethnicity	American	.33 = 1/3	T = Tbsp
Source	Khrissi Satterfield	.66 = 2/3	t = tsp
			4:20? No
Index Tab	Soups, Stews, Bisques & Curries	Tried it?	Tried it - Loved it
Sub Tab	Clams	Season	Any
		Vegetarian?	<input type="checkbox"/>
		Favorite?	<input checked="" type="checkbox"/>



Ingredients

2 - 51 oz cans	Sea Watch Chopped Sea Clams	or whole clams if you can find them	8 thick slices	Bacon	cut into lardons, I used hatch chili bacon, but pepper bacon would be good too
2 lg	Onions	cut into 1/4" dice		Kosher Salt	
3 lbs	Yukon Gold Potatoes	cut into 1/2" dice	6 T	Flour	
3 C	Heavy Cream		3 C	Whole Milk	
2 bundles	Thyme		4	Bay Leaves	
	Extra-Virgin Olive Oil			Hot Sauce	optional, a few shakes to taste

Instructions

1. Strain the liquid from the can through a mesh strainer lined with a coffee filter and reserve.
2. Drizzle a few drops of olive oil into the bottom of the pot and toss in the bacon. Bring the pan to a medium heat. When the bacon has let off a lot of fat and become brown and crispy, toss in the onions and season lightly with salt. Cook the onions until they are very soft and aromatic but have no color, 7 to 8 minutes. Add the potatoes and cook for another 5 minutes.
4. Sprinkle the flour over the onions and potato mixture and stir to combine. Gradually whisk in the reserved clam juice. When the clam juice has been whisked in and there are no lumps, whisk in the milk and heavy cream and toss in the bay leaves and thyme. Taste for seasoning and adjust if needed. Bring to a boil and reduce to a simmer and simmer until the potatoes are cooked through, 10 to 15 minutes.
5. Toss in the reserved clams. Taste and re-season if needed and add hot sauce if using.

Notes

This recipe comes together quickly and tastes fabulous.

Nutrition Information

Calories/Serving284

Total Fat 14g, Saturated Fat 6g, Carbohydrates 29g, Dietary Fiber 3g, Sugar 3g, Protein 11g, Cholesterol 45mg, Sodium 551mg