

Legal Seafoods Clam Chowder



SERVES 8

- 4 quarts littleneck clams
- 1 garlic clove, chopped
- 2 ounces salt pork, finely chopped
- 2 large onions, chopped (about 2 cups)
- 3 tablespoons unbleached all-purpose flour
- 4¹/₂ cups clam broth
- 3 cups fish stock
- 1 ¹/₂ pounds potatoes, peeled and diced into ¹/₂-inch cubes
- 2 cups Light cream
- Oyster crackers (optional)

Clean the clams and place them in a large pot along with the garlic and 1 cup water. Steam the clams just until they open, 6 to 8 minutes, depending upon their size. Drain the clams, reserving the broth. Let cool slightly. Mince the clam flesh and set aside.

You should have about 1 ²/₃ cups chopped clams. Filter the clam broth through either coffee filters or cheesecloth; set aside.

In a large, heavy pot, slowly render the salt pork. Remove the cracklings with a slotted spoon and set them aside. Slowly cook the onions in the fat for about 10 minutes, stirring frequently, or until cooked through but not browned.

Stir in the flour and cook, stirring, for 3 minutes. Add the reserved clam broth and the fish stock and whisk to remove any flour lumps. Bring the liquid to a boil, add the potatoes, lower the heat, and simmer until the potatoes are cooked through* about 15 minutes.

Stir in the reserved clams, salt pork cracklings, and light cream. Heat the chowder until it is the temperature you prefer. Serve in large soup bowls with oyster crackers on the side, if desired.