

Clam Chowder New England Style ✓

Serves: Six

Ingredients

	first	4-6	strips	diced	Bacon
		1	large	chopped	Onion
		1	cup	chopped	Celery
	second	3	medium		Red or Gold Potatoes - washed and diced
		2	Tbsp.	chopped	Parsley
		1	Tbsp.	dried	Thyme
		1	tsp.	dried	Oregano, Dill, Salt, and White Pepper
		2	tsp.	dried	Basil
		1	tsp.		Chesapeake Bay Seasoning (Old Bay)
		2-3	cloves	chopped	Garlic
	thickener	2	Tbsp.		Flour
		2	Tbsp.		Butter
		2	cups		Whole Milk
		1	cup		Half & Half
	extra thickener	1-2		baked	Russet Potatoes
	Add Last	3	7 oz. cans	meat from	Clams (liquid was used with the potatoes)

Sauté bacon until crisp, cut into small pieces, and put back into the pan. Add onion and celery and cook until transparent. Add the cooked bacon, onions, and celery to a large stock pot.



The add potatoes, clam-liquid and enough water or chicken broth to cover the potatoes. Mix in the seasoning, bring to a boil, cover, and simmer for 10-20 minutes or until tender.

In another pan, melt the butter, blend in flour, and cook 2-3 minutes to make a light roux. Add milk and half & half. Cook, stirring until thickened. Add this to the chowder. Heat until barely simmering but do not boil.

Add the clams, bring back to a slow simmer, remove from heat and serve.

Extra Thick Chowder: You can double up on the flour to make an-extra thick chowder, but I think that gives it a flour or dough flavor. So, when I want extra thick chowder I bake one or two russet potatoes in the microwave, scoop out the center, mash it with a fork, and mix it into the chowder. This thickens the chowder and adds a slight baked potato flavor.

Variations: Grill 2-3 cobs of corn, cut the kernels off and add them to the chowder – Add some small rock shrimp, or clean and chop several raw shrimps and add them when you add the clams.

Add some Jack Cheese (up to 1 cup) to the roux and milk mixture (thickener).

Tim adds Ortega Chopped Green Chilies, Poblano Chilies, or New Mexico Hatch Chilies (when available), to get extra flavor. You can also add chopped Jalapeño or Serrano peppers to give extra flavor with a bite.

Note: Sometimes Sam's Club or Costco have 51 oz. cans of chopped clams for a reasonable price. This is enough to make clam chowder using 5# of potatoes.