

# Clam Chowder

Serves 4-6

- 2 small cans clams, reserve juice
- 2 russet potatoes, peeled and diced
- 2/3 cup onion, diced
- 2/3 cup celery, sliced thin
- 2/3 cup butter, unsalted
- 2/3 cup flour
- 3 cups half and half (leave out 30 minutes ahead)
- ½ teaspoon ground sea salt
- ½ teaspoon ground black pepper
- 2 slices of bacon, fried and crumbled (optional garnish)



Drain clams, reserving juice in liquid measuring cup. Put clam juice, diced, peeled potatoes, chopped onion and sliced celery in the large stock pot. Add water to “just barely” cover vegetables. Be certain that the vegetables are covered completely *but no more*, or you will have watery chowder. Bring contents of the stockpot to a boil, then reduce heat to simmer on lo; cover with a lid and cook approximately 20 minutes or until vegetables are tender. When the vegetables are almost done, melt the butter in a large saucepan on medium heat. Gradually add flour to butter and continue stirring constantly with a whisk for 2 minutes on medium heat. Add salt & pepper and the half and half (It helps if the half and half is left out for 30 minutes before making the chowder, otherwise, it doesn’t mix in as well). There will be a few lumps that you can break up while whisking. The half and half will begin to thicken quickly. Add this cream mixture to your pot of cooked veggies. Add the clams last. Stir mixture until heated through. Reduce to simmer and serve immediately. May be garnished with crumbled bacon.

Hint: good the next day, but better if you can add some half and half to soup to thin it down.