

New England Clam Chowder

Ingredients:

- 5 slices **bacon**, diced
 - 2 tbsp **butter**
 - 1 small **onion**, diced finley
 - 2 stalks **celery**, diced
 - 2 cloves **garlic**, minced
 - 1 tsp **worcestershire** sauce
 - 1 tsp **Franks** hot sauce
 - 3 tbsp **all-purpose flour**
 - 2 cups **clam juice** (see **note*** below)
 - 1 cup **chicken broth**
 - 3 medium or 2 large **russet potatoes**, peeled and diced
 - 1 bay leaf
 - ½ tsp **dried thyme**
 - Salt & black pepper, to taste
 - 1 cup **half and half or heavy cream**
 - 1½ cups **chopped clams** (canned or fresh)
 - 2 tbsp **fresh parsley**, chopped
- *If using canned clams reserve juice and add bottled clam juice to make 2 cups

Instructions:

1. Cook the Bacon

- In a large pot over medium heat, cook the **diced bacon** until crispy.
- Remove with a slotted spoon and set aside, leaving the bacon drippings in the pot.
- Remove any burnt pieces of bacon from pot.

2. Sauté the Aromatics

- Add **butter**, then sauté **onion** and **celery** until soft (about 3-4 minutes).
- Stir in **garlic** and cook for another **30 seconds** until fragrant.

3. Thicken the Base

- Sprinkle in **flour** and stir constantly for **1 minute** to cook off the raw taste.

4. Simmer the Soup

- Slowly pour in **clam juice** and **chicken broth**, whisking to avoid lumps.
- Bring to a gentle simmer for about 20 minutes whisking often.
- Add **potatoes**, **bay leaf**, and **thyme**.

- Bring to a gentle simmer (do not boil) and cook for **12-15 minutes**, or until potatoes are fork-tender. Stirring occasionally.

5. Add Cream & Clams

- Reduce heat to low, then stir in **heavy cream** or **half and half** and **chopped clams**.
- Simmer for **5 more minutes**, but do not boil.

6. Finish & Serve

- Remove the **bay leaf**, then season with **salt and black pepper** to taste.
- Stir in **fresh parsley** and top with crispy **bacon** before serving.
- Serve hot with oyster crackers or warm bread.

👉 **Tip:** Heat the cream over **medium-low heat** until **small bubbles appear around the edges of the saucepan** (also known as **simmering**). Avoid boiling, as high heat can cause the cream to **separate or curdle**.

👉 **Tip:** If you want a thicker chowder you can add a slurry at the end to thicken.