



New England Clam Chowder

Makes 4-6 servings

Ingredients

- 2 oz. fatty salt pork or bacon
- 4 Tbs. unsalted butter
- 1-2 celery stalks, finely diced
- 1 ½ cup onions, finely diced
- 2 Tbs. flour
- 2 medium potatoes, peeled and diced
- 2 cups of half and half
- 2 cups shucked and chopped clams with their juice
- ½ tsp. fresh thyme, chopped
- 1 bay leaf
- 1 cups heavy cream
- A heavy dash of Tabasco
- Salt and freshly ground pepper to taste
- 1 Tbs. chopped Italian parsley



Directions

1. Cut the pork into fine dice and cook over medium heat in a large pot till brown and crackly. Remove the pork cracklings and melt the butter in the pan.
2. Add the celery and onions and cook until softened and translucent. Sprinkle on the flour and cook for several minutes without browning. Stir constantly.
3. Stir in the potatoes, add the half and half, thyme, and bay leaf, and simmer until the potatoes are tender. Add the chopped clams and their liquid. Simmer for a few minutes; then add the cream and seasonings. Serve with chopped parsley and oyster crackers.

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