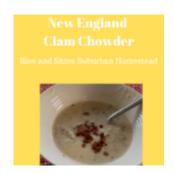
New England Clam Chowder

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adapted from The Chunky Chef

- 6 slices bacon diced
- 1 cup yellow onion diced (about 1 medium onion)
- 1 cup celery diced (about 2 stalks)
- 1/4 cup all-purpose flour
- 3 cups red potatoes diced (about 1 lb.)
- 3 cups reduced sodium chicken broth or stock
- 1/2 Tbsp dried thyme
- 1 1/2 tsp kosher salt
- 1/2 tsp black pepper
- 4 dried bay leaves
- 1 1/2 tsp Tabasco sauce or your favorite hot sauce
- 3 cans 6.5 oz each minced clams drained, juice RESERVED
- 4 cups half and half
- 1. Crisp the bacon
- 2. Heat a large pot over MED-LOW heat, then add bacon pieces and cook until crispy. Remove with a slotted spoon (or tongs) to a paper towel lined plate, reserving drippings in the pot.
- 3. Increase heat to MED, then add onion and celery and sauté about 3-4 minutes, until soft. Add flour and stir

to coat vegetables. Cook 1 minute, stirring often.

- 4. Add diced potatoes, chicken broth, 3/4 cup reserved clam juice, thyme, salt, pepper, bay leaves, and tabasco sauce. Stir well, then bring to a boil.
- 5. Once boiling, reduce heat and cover, simmering about 15 minutes or so, until potatoes are fork tender.
- 6. Add canned clams, and pour in half and half stirring well to combine.
- 7. Cook over MED heat, stirring often, about 5 minutes, or until heated through and thickened to desired consistency.
- 8. Taste, then add salt and pepper if needed. Serve topped with cooked bacon,

Soup soup