

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