

NEW ENGLAND CLAM CHOWDER (CREAMY)

F EASY

Last Modified: 12/06/2016

PREP: 1 Hr
COOK: 1 Hr
STOVETOP

SOUP-CHOWDER

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Dozen	Little Neck Clams (Preferred)	Steamed
OR			
2	13 Oz	Cans Clams (Bar Harbour)	Chopped
AND (ONLY If Using Canned Clams)			
2	Cups	Bottled Clam Juice (Bar Harbour)	
4	Slices	Thick Sliced Bacon	1/4" Lardons
1	Tsp	Unsalted Butter	
2	Cups	Yellow Onion	Chopped
1	Tbsp	Garlic	Minced
2	Tbsp	All Purpose Flour	
3	Cups	Half & Half	
1/2	Tsp	Ground White Pepper	
4	Medium	Starchy Potatoes (Idaho / Russet)	Diced
1/4	Cup	Fresh Italian Parsley Leaves	Chopped
1	Tsp	Recipe: Seasoning - USA - Creamy Soup Spice	

PREPARATION

FACTOID	Traditionally, New England Clam Chowder has always been Creamy. Recently, locals have "discovered" the wonderful flavors behind Rhode Island Clam Chowder which has begun to slowly spread up and down the East Coast. Most still call it New England Clam Chowder though, so ASK.
FACTOID	Fresh Clams and not canned are the way to go here. Discard any Clams that have cracked shells, are already open or smell bad. Rinse each Clam well under cold running water while scrubbing with a clean, stiff bristled brush.
OPTION	Some people like the flavoring additives of very finely minced Carrots and Celery in their Chowder - Add them early into Step #5 and cook long enough for them to soften.
TOOLS	1) Large Stainless Steel Skillet 2) Large Saucepan & Lid 3) Stock Pot & Lid
PREP	DISH 1) Cut the cold Bacon into 1/4" Lardons and set them aside. 2) Mince the Garlic Cloves and set them aside. 3) Chop the Yellow Onion and add them on top of the Garlic. 4) Peel the Potatoes and set them aside covered with water in a saucepan. 5) Chop the Parsley Leaves and set them aside.
1	STEAMING: In a stock pot large enough to hold all of the Clams, add 2 1/2 cups of cold water. Over high heat, add in the Clams, cover and steam until they open (stirring with long Tongs every once in a while). Pick each of the Clams out as soon as you see that they are fully open and set them aside to cool. Reserving the Clam Juice in the bottom of the steaming pot. NOTE: Any Clams that did not open may be steamed for a few minutes longer (some are stubborn about opening). Discard all Clams that did not open.

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2	CLAMS: Pull open the Clam Shells and remove the Meat using your fingers, rinse each piece of Meat under cold running water to get rid of as much sand, etc. as possible and place the rinsed Meat on a cutting board. Chop the Meat as coarse or fine as desired.
3	CLAM JUICE: Place a hot water dampened coffee filter in a fine wire strainer and pour the Clam steaming juice through it to remove any sand & crud that fell out of the Clams as they opened. Reserve 2 1/2 cups of the Clam steaming juice.
4	POTATOES: Meanwhile, peel (Or Not) the Potatoes - dice them into 1/2 inch to 3/4 inch cubes. In a large saucepan over medium high heat, add in enough cold water to cover the Potato cubes. Bring the Potatoes to a boil and cook them until they are fork tender. Drain and set them aside while covered to keep warm.
5	MIREPOIX: Meanwhile, saute the Butter, Bacon, Onions, Garlic and Creamy Soup Spice Mixture over medium low heat until the Bacon is done and the Onions are transparent, do not allow the mixture to brown. Drain the canned Clams, dice them if it's not already done and set them aside, reserving all of the juice.
6	ROUX: Stir the Flour into the Mirepoix and cook for 3 minutes. Add in the reserved Clam juice and bring it to a boil.
7	CHOWDER: Reduce the heat low, add in the Half & Half and simmer it for 20 minutes. You may optionally add in additional Flour & Water mixture for more thickening if desired (cook for 3 minutes more after adding).
8	CHOWDER: Add the Clams, Potatoes and White Pepper - heat to serving temperature. DO NOT ALLOW IT TO BOIL as this quickly toughens the Clams.
SERVE	Ladle the Soup into warm bowls and sprinkle the top with Fresh Parsley - serve immediately.