



## **New England Clam Chowder**

### **Ingredients:**

1. Three strips of bacon, diced.
2. One and one-half tablespoons butter.
3. One large onion, chopped.
4. Two-three celery sticks, chopped.
5. Three cloves of garlic, minced.
6. One bay leaf.
7. One tsp. thyme.
8. Three potatoes, cleaned and cubed (do not peel).
9. One-half tsp. ground black pepper.
10. Four-6.5 ounce cans of minced clams in juice.
11. One-fourth tsp. seafood bouillon.
12. One tsp. Worcestershire Sauce.
13. Three tablespoons flour (more or less to get desired consistency).
14. Two and one-half cups of half-and-half.
15. Salt to taste.

### **Preparation:**

1. In a large, heavy pot, cook bacon until crisp. Remove bacon, crumble, and set aside, leaving the bacon fat at the bottom of the pan.
2. Add the butter to the pot and after the butter is melted, set aside half the butter-bacon fat mixture. Sauté onions and celery in the butter-bacon fat mixture for about 5 minutes. Add the garlic, bay leaves, thyme, potatoes, and pepper and continue to sauté until vegetables begin to soften.
3. Using a strainer into a medium sized bowl to collect the clam juice, separate the clams from their juice and put clams aside. Stir in the reserved clam juice, seafood bouillon, and Worcestershire Sauce and bring to a boil. Reduce to medium heat and simmer for about 15 minutes.
4. Add the half-and-half and bacon and simmer for about 10 minutes. Add clams. Mix the set aside butter-bacon fat mixture and flour in a separate pot and heat to make a roux (consistency of wet sand). Slowly stir the roux into the pot until you get your desired consistency and simmer for another 10 minutes. Do not allow the pot to boil as this toughens the clams and can burn the milk. Serve in chowder bowls with croutons.