



New England Clam Chowder II

Oscar · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

4

Description

Minced clams with potatoes and onion simmered in a broth of clam juice and halfandhalf A great hearty soup to start a meal off with or can even be a meal in itself

Ingredients

- - 4 slices bacon - ½ cup chopped onion - 4 potatoes
- peeled and cubed - 1 tablespoon all-purpose flour - 1 cup bottled clam juice - 1 cup half-and-half - 2 (6 ounce) cans minced clams - salt and pepper to taste - ½ cup heavy cream (Optional) - 2 tablespoons chopped fresh parsley

Instructions

1. In a large saucepan over medium high heat
2. fry the bacon until crisp
3. about 10 minutes. Drain on paper towels
4. reserving the bacon fat in the pan
5. crumble and set aside. In the same saucepan with the bacon fat
6. saute the onion and potatoes for 3 to 5 minutes. Sprinkle with the flour and stir well to coat. Pour in the clam juice
7. bring to a boil
8. reduce heat to low and simmer for about 15 minutes
9. or until potatoes are tender. Add the half-and-half and minced clams and season with salt and pepper to taste. Finally
10. whisk in the heavy cream
11. if desired. Allow to heat through
12. about 5 minutes. Garnish with the parsley and crumbled bacon. (Note: Do not boil if adding cream.) Editor's Note: Please note the differences in ingredient amounts when using the magazine version of this recipe.