



New England Razor Clam Chowder

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

Thick New England clam chowder with razor clams My family likes to harvest razor clams on the Washington coast We clean and freeze our clams You might be able to use canned clams My husband likes thick clam chowder If you do not want it as thick omit the flour and use milk instead of cream Serve with bread and salad

Ingredients

- - 1 pound thick-cut bacon strips
- diced - 2 pounds potatoes
- diced - 1 onion
- minced - 2 cloves garlic
- minced - 2 tablespoons all-purpose flour - 1 (12 fluid ounce) can evaporated milk - 1 cup heavy cream - 1 pound frozen razor clams
- thawed with liquid reserved - 1 bay leaf - salt and ground black pepper to taste

Instructions

1. Cook and stir bacon in a large pot over medium-high heat until browned
2. about 10 minutes. Remove bacon with a slotted spoon to a paper towel-lined plate
3. reserving drippings in the pot. Cook and stir potatoes
4. onion
5. and garlic in hot drippings until onion is translucent
6. 7 to 10 minutes. Stir flour into potato mixture; cook and stir for 1 minute. Stir evaporated milk
7. heavy cream
8. liquid from clams
9. and bay leaf into potato mixture. Bring mixture to a simmer
10. reduce heat to medium
11. and cook until potatoes are soft
12. about 15 minutes. Add clams to soup; cook until clams are hot
13. about 5 minutes. Sprinkle with bacon; season with salt and pepper.