

New England Clam Chowder

Serves 6 | Prep: 20 minutes | Cuisine: American

Ingredients

- 4 slices bacon, diced
- 1 large onion, diced
- 3 stalks celery, diced
- 3 cloves garlic, minced
- 3 tablespoons all-purpose flour
- 2 cups chicken broth
- 2 cans (6.5 oz each) clams, drained, juice reserved
- 3 medium potatoes, peeled and diced
- 2 cups whole milk
- 1 cup heavy cream
- 2 tablespoons unsalted butter
- 1 teaspoon thyme
- 1/2 teaspoon salt
- 1/2 teaspoon white pepper
- 2 tablespoons fresh parsley, chopped

Instructions

1. Cook bacon in a large pot over medium heat until crispy. Remove bacon and set aside, leaving drippings in pot.
2. Add onion and celery to pot. Cook until softened, about 5 minutes.
3. Add garlic and cook 1 minute.
4. Sprinkle flour over vegetables and stir to coat. Cook 2 minutes.
5. Add chicken broth and reserved clam juice. Stir until smooth.
6. Add potatoes and thyme. Bring to a boil then reduce heat and simmer 15 minutes until potatoes are tender.
7. Stir in milk, heavy cream, and butter. Heat gently — do not boil.
8. Add clams and season with salt and white pepper.
9. Simmer 5 minutes. Garnish with bacon and fresh parsley.
10. Serve with oyster crackers.