

New England Clam Chowder
(From the Culinary Institute of America.)
Recipe adapted by Jonathan & Ross Ellicott

1 1/4 lb canned clams, minced (reserve juice)
2/3 cups of bottled clam juice
2 bacon slices, minced
1 onion, diced
2 Tbsp flour
1 bay leaf
1/2 tsp thyme
1 lb potatoes, peeled, diced
1 1/2 cup half and half
1 1/2 cup heavy cream
6 Tbsp dry sherry

Salt, ground black pepper, tabasco sauce, worcestershire sauce - as desired

Instructions

Drain clam juice from the minced clams and combine with enough juice to equal 3 cups of liquid

Cook bacon slowly in a soup pot until lightly crisp, remove, mince, return

Add the onion and cook over medium heat, stir occasionally until onion is translucent (5-7 minutes)

Add the flour and cook over low heat (2-3 minutes)

Whisk in the clam juice, bring to a simmer, and cook for 5 minutes

(at this point the liquid should have consistency of heavy cream, if too thick add additional clam juice)

Add Bay Leaf and Thyme.

Add the potatoes and simmer until tender (about 15 minutes)

In a sauce pan place the clams and cream and half and half (can use all heavy cream by the way, I cut it with Half and half for dietary purposes) and simmer together until the clams are cooked (5-8 minutes).

When potatoes are tender add the clams and cream to soup base and simmer (1 - 2 minutes)

Stir in Sherry

Season to taste to your liking with any and / or all of the following (I used a dash of each): salt, pepper, tobasco, and worcestershire sauce.

Don't forget Oyster Cracker! Enjoy.