

New England Clam Chowder

Creamy, clam-and-potato chowder - serves 4 to 6

Serves 4-6 • Prep 20 min • Cook 30 min • New England

INGREDIENTS

The base

- 4 slices bacon (or 2 oz salt pork), diced
- 1 onion, diced
- 2 celery stalks, diced
- 3 tbsp all-purpose flour
- 2 (8 oz) bottles clam juice
- 1.5 lbs potatoes, peeled and diced
- 1 bay leaf
- 1 tsp fresh thyme

The clams & cream

- 3 (6.5 oz) cans chopped clams, drained (juice reserved)
- 1 cup whole milk
- 1 cup heavy cream
- Salt and black pepper
- A splash of hot sauce (optional)

To serve

- Oyster crackers
- Chopped parsley
- Extra black pepper

METHOD

1. In a heavy pot, cook the bacon over medium heat until the fat renders and it starts to crisp. Add the onion and celery and soften, about 5 minutes.
2. Stir in the flour and cook 1 minute to knock off the raw taste, then slowly whisk in the clam juice (and the reserved juice from the cans) until smooth.
3. Add the potatoes, bay leaf, and thyme. Simmer gently until the potatoes are tender, 12 to 15 minutes.
4. Stir in the milk and cream and bring back to a bare simmer - do not let it boil hard, or it can curdle.
5. Add the chopped clams and heat through for just 2 to 3 minutes. Overcooked clams turn rubbery, so stop as soon as they are hot.
6. Season with salt, pepper, and a splash of hot sauce. Serve with oyster crackers and parsley.

Tip • Add the clams at the very end and barely warm them - two minutes is enough. The long simmer is for the potatoes, never the clams.