

## ***New England Clam Chowder***

Recipe: Melissa Schenker/Foodie for Two

Serves two foodies, makes about 6 cups

### **Ingredients:**

1 ½ medium russet potatoes, peeled and cut into ¼ inch cubes

OR 1 ½ cups baby gold potatoes (large handful, roast whole)

Olive oil

Kosher salt

Fresh-cracked pepper

3 slices bacon, cut into lardons (¼ inch thick strips)

¾ cup finely diced onion (about half of large onion)

2 celery stalks, finely diced (about ½ cup)

1 teaspoon chopped fresh thyme leaves (about 4 stems)

½ of a small clove garlic, finely minced

½ teaspoon sugar

2 cans (6.5 oz. each) chopped clams plus their juice

(1) 8 oz. jar (1 cup) clam juice

2 ½ cups milk (1 %)

½ cup half & half

Roux: 2 tablespoons melted unsalted butter and 4 tablespoons flour

Tabasco Sauce or Hot Sauce

Oyster crackers

Fresh chives, chopped



### **Directions:**

#### Roast the potatoes:

Heat the oven to 400 degrees F or toaster oven to 300 degrees F. Add the potatoes to an oven-proof dish and toss with a few teaspoons of olive oil, salt and pepper. Cook for 25 to 35 minutes until just knife tender. Let cool a few minutes and lightly smash; if using baby Dutch potatoes, cut into slices or cubes.

#### Chowder:

In a Dutch oven or large stock pot over medium heat, cook the bacon pieces until crispy and browned. Turn off the heat and transfer bacon to plate lined with paper towel; remove all but 1 tablespoon of bacon drippings in the pan. Let bacon cool and set aside 1 teaspoon for garnish.

Return pan to medium heat and sauté the onions and celery with a drizzle of olive oil, fresh thyme, 1/8 teaspoon salt and 1/8 teaspoon pepper until soft and translucent, about 15 minutes. Add the garlic and sugar and let cook for 30 seconds, stirring constantly. Add the canned clams and their juice, clam juice, milk, half & half, roasted potatoes, ¼ teaspoon salt, 1/8 teaspoon pepper and the cooked bacon pieces; let simmer on medium for 15 minutes, stirring often.

Make the roux: melt the butter in a ramekin (or small glass bowl) in the microwave on 10 second increments until melted. Add the flour and whisk in with a fork. Add roux to the soup and stir well to dissolve. Simmer for another 5 to 10 minutes until chowder thickens, stirring often.

Serve chowder hot and garnish with Tabasco sauce, oyster crackers, extra bacon pieces and chopped fresh chives.

- Bacon lardons: make it easy by using your kitchen shears and cut the bacon strips directly into the skillet
- Be sure to keep the chowder at a low simmer so the clams don't get tough

***Eat well and share the love!***

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