

Clam Chowder

This recipe emphasizes the clams with a small amount of cream. This recipe is based on the New England Clam Chowder recipe from America's Test Kitchen.



Ingredients:

- 7 lb. cherrystone clams
- 4 slices thick bacon
- 1 large Spanish onion
- 2 Tbsp. flour
- 3 medium red potatoes (1 1/2 lbs.)
- 1 bay leaf
- 1 tsp. fresh thyme or 1/4 tsp. dried thyme
- 1 cup cream
- 2 Tbsp. fresh parsley, minced
- 1/4 tsp. ground pepper

Equipment

- Large kettle
- Sieve
- Coffee filter, basket style

Clam Chowder:

<input checked="" type="checkbox"/>	Directions	Time (min)	
	Place clams in kettle. Add 3 cups water	1	
	Cover, bring to a boil. Steam until clams open		4
	Cut bacon into 1/4" pieces	1	
	Transfer open clams to a large bowl	1	
	Open clams over a bowl to catch juice. Reserve clam meat and juice. Discard unopened clams.	5	
	Mince clams.	3	
	Strain liquid from pot and juice from clams through a coffee filter in a sieve	2	
	Clean kettle. Fry bacon in kettle until crisp		6
	Mince onion	2	
	Clean potatoes. Cut into 1/2" cubes with skins	3	
	Add onion to bacon and sauté until softened	5	
	Add flour and stir	1	
	Stir in clam juice slowly while stirring	1	
	Add potatoes, bay leaf, and thyme	1	
	Simmer until potatoes are tender	10	
	Add clams, cream, parsley, and pepper	2	
	Bring to a simmer. Remove from heat and serve	2	
	Total	44	