

Servings: 4

Total Time: 45 min

Allergens: Dairy,
Shellfish

Prep Time: 15 min

Cook Time: 30 min



Clam Chowder



Moira Hennessey

Directions:

- Drain juice from clams into a large skillet over the onions, celery, potatoes and carrots. Add water to cover, and cook over medium heat until tender.
- Meanwhile, in a large, heavy saucepan, melt the butter over medium heat. Whisk in flour until smooth. Whisk in cream and stir constantly until thick and smooth.
- Stir in vegetables and clam juice. Heat through, but do not boil.
- Stir in clams just before serving. If they cook too much they get tough. When clams are heated through, stir in vinegar, and season with salt and pepper.

Ingredients:

- 3 (6.5 ounces) cans minced clams
- 1 cup minced onion
- 1 cup diced celery
- 2 cups cubed potatoes
- 3/4 cup butter
- 3/4 cup all-purpose flour
- 1 quart half-and-half cream
- 2 tsp red wine vinegar
- 1 1/2 tsp salt
- ground black pepper to taste

