

New England Clam Chowda

Ingredients

2 T unsalted butter
1 medium onion, small diced
2 celery stalks, small diced
4 slices of bacon, small diced
3 T all-purpose flour
2 cups chicken or vegetable stock
2 (10-ounce) cans chopped clams in juice
1 cup heavy cream
2 bay leaves
1 t dill
½ t thyme
1 pound red bliss potatoes, medium diced
Salt and freshly ground black pepper

Directions

1. Heat the butter in a large pot over medium-high heat. Add the onion, celery and bacon and saute until softened, mixing often. Stir in the flour to distribute evenly. Add the stock, juice from 2 cans of chopped clams (reserve clams), cream, bay leaves, and potatoes and stir to combine. Bring to a simmer, stirring consistently (the mixture will thicken), then reduce the heat to medium-low and cook 20 minutes, stirring often, until the potatoes are nice and tender. Then add clams and season to taste with salt and pepper, cook until clams are just firm, another 2 minutes.;