

# New England Clam Chowder



## **Ingredients:**

2 cups diced potatoes  
1 cup diced celery  
1 cup diced yellow onion  
13 oz of minced clams with juice. (each can is 6 1/2 oz)  
1 cup additional clam juice  
2 tablespoons of red wine vinegar  
3/4 cup of butter  
3/4 cup of flour  
4 cups of half and half  
2 teaspoons of salt  
Pepper to taste

## **Directions:**

- 1 - Place potatoes, onions, and celery into a large saucepan
- 2 - Drain and reserve the juice from cans of clams and pour the juice into the saucepan with veggies
- 3 - Add the additional clam juice to the pan of veggies until veggies are barely covered
- 4 - Simmer over medium heat covered until veggies are slightly tender. Do not overcook
- 5 - Add butter to a different medium saucepan and heat over medium until fully melted
- 6 - Add the flour and salt to the butter and combine using a whisk, cook for at least 2 mins
- 7 - Slowly add the half and half to the butter-flour mixture, and
- 8 - Cook over medium to high heat, whisking constantly until smooth and thickened, approx. 3 - 5 mins
- 8 - Add the full contents of one saucepan into the other combining the veggies and cream mixture with each other.
- 9 - Add the clams, and vinegar to the mixture.
- 10 - Cook over medium heat until heated throughout. Do not bring to a boil.
- 11- Season to taste

Enjoy.

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