

Atria' s Awesome Clam Chowder---Chef: Becky Gallucci

Ingredients (serves 4-6)

- 6-10 Large Quahog Clams-
- ½ Cup White Wine w/1 cup water
- 1-2 Large Potatoes - peeled and diced
- 3 Stalks of Celery - diced
- 2 c. Whole Milk and 2 c. Heavy Cream
- 4 Tablespoons Flour
- 1 Medium Onion
- 2 Strips of Good Quality Bacon
- 4 Tablespoons Butter
- 1 Garlic Clove - minced
- 1 Tablespoon Chopped Fresh Thyme
- 1 Tsp. each Black Pepper and Salt or to taste
- 1 Bay Leaf
- Chopped Fresh Chives For Garnish and Flavor

Directions

- ★ Wash and scrub the clams.
- ★ Place water and wine in large pot.
- ★ Add clams to bottom of pan, heat until shells just open.
- ★ Remove shells, strain any sand, and reserve the liquid.
- ★ Finely chop the clam meat and set aside.
- ★ Cut bacon into ½ inch strips, sauté until the bacon is crisp.
- ★ Add onion and celery. Cook until onions turn golden-do not brown.
- ★ Add the reserved clam liquid and potatoes to the pot.
- ★ Simmer on low for 20-25 minutes or until potatoes are tender.
- ★ Whisk 2 Tbsp corn starch in 2 Tbsp water.
- ★ Stir into chowder mixture and bring just to a boil.
- ★ Add the milk/cream, seasonings (minus salt/pepper), and chopped clams.
- ★ Simmer over low heat until heated through.
- ★ Discard the bay leaf
- ★ Taste to adjust seasonings, add salt/pepper as needed.
- ★ Garnish each serving bowl with chopped chives.

Enjoy with Oyster Crackers or Crusty Bread