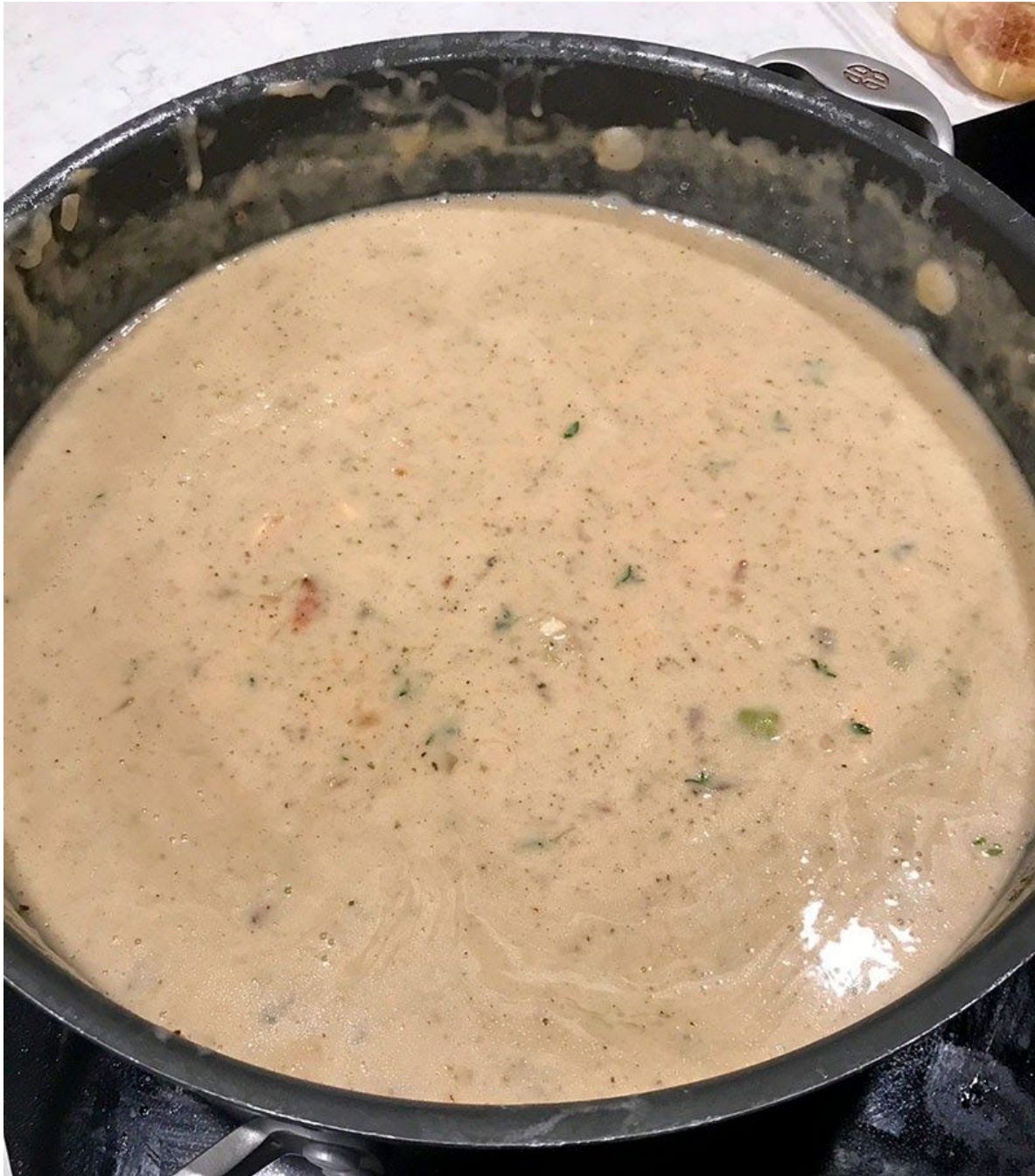


# Chowder Challenge

"3 B Chowder"

Noble House Recipe

Feb 27 2020



# Ingredients

- 1 lb center-cut bacon strips (chopped)
  - 6 celery ribs, chopped
  - 3 large onion, chopped
  - 4 garlic clove, minced
  - 12 small potatoes, peeled and cubed
  - 4 cups water
  - (32 ounces) clam juice
  - 12 teaspoons reduced-sodium chicken bouillon granules
  - 1 tablespoon white pepper
  - 1 tablespoon dried thyme
  - 1 tablespoon onion powder
  - 1 tablespoon garlic powder
  - 3/4 cup all-purpose flour
  - 6 cups fat-free half-and-half, divided
  - 6 cans (6-1/2 ounces each) chopped clams, undrained
  - 1 can of IPA beer
- 

# Directions

- In a Dutch oven, cook bacon over medium heat until crisp. Remove to paper towels to drain; set aside. Saute celery and onion in the drippings until tender. Add garlic; cook 1 minute longer. Stir in the potatoes, water, clam juice, bouillon, pepper and thyme. Bring to a boil. Reduce heat; simmer, uncovered, for 15-20 minutes or until potatoes are tender.
- In a small bowl, combine flour and 1 cup half-and-half until smooth. Gradually stir into soup. Bring to a boil; cook and stir for 1-2 minutes or until thickened.
- Stir in clams and remaining half-and-half; heat through (do not boil). Crumble the cooked bacon; sprinkle over each serving.