

Clear Clam Chowder

Chef: Kyle King, SIPSTIRS

Ingredients

- Cops Island Clams from Norwalk, Conn.
- White Wine
- Butter
- Red Potatoes, diced
- Bacon, diced
- Onion, diced
- Celery, diced
- Thyme
- Pepper
- Parsley

Preparation

1. Make Clam broth, strain it, and rinse pot. Set clams and broth aside.
2. Render bacon in butter and remove after it has browned.
3. Cook onions and celery until soft. Add potatoes and cook down the wine. Add clam broth. Add thyme and other herbs/spices.
4. Simmer
5. Return bacon and clam muscles, diced and return to simmer, then remove from heat. Retrieve the thyme and discard it.
6. Allow the chowder to rest — and preferably, chill overnight — returning to simmer when ready to serve. Garnish with chopped parsley. Serve with soda or oyster crackers.