

New England Clam Chowder (Makes roughly 2 gallons)

8 cans boiled baby clams (clam juice and clams separated)
2 pounds raw, chopped fresh sea clams (thawed)
1 18oz package thick sliced Applewood bacon, small diced
2 large or 3 small onions, small dice
1.5 cartons of celery sticks, small dice
9 cloves of garlic, minced
2 large or 3 medium red potatoes, skin on, small dice (roughly 1.5 lbs)
6 TBSP chopped dry chives
1 bunch fresh thyme (rinse thoroughly and tie ends with kitchen string for removal as a bunch)
3 tsp ground black pepper
2 tsp salt
4 bay leaves
6 cups chicken stock (1.5 cartons premade stock)
6 cups heavy cream
10 TBSP flour

Render bacon slowly in a large pot (able to hold 3 gallons at least) until edges are starting to crisp, roughly 10 minutes. Do not remove excess bacon fat. Add in onions and celery and stir for 3-5 minutes on medium heat until vegetables soften and are fragrant, but don't let them brown. Add in garlic and stir for another 1-2 minutes. Add in flour, stirring constantly to fully incorporate the flour into veggies and bacon fat to avoid lumps. This takes 2-3 minutes, all vegetables should be coated. Add reserved clam juice and chicken stock slowly, constantly stirring to thicken liquid. Add in diced potatoes, then bay leaves, thyme bunch and black pepper. Bring to a simmer and let cook 5-10 minutes until potatoes are almost tender. Add raw clams and dried chives and cook another 2 minutes at a simmer. Add in reserved cooked clams and cream being careful not to let the soup boil, just simmer (you want to avoid boiling cream). Add in any extra pepper or salt if needed and let simmer 5-10 minutes. Remove bay leaves and thyme bunch. Serve with oyster crackers.



Small dice



Render bacon --



Bacon with crispy edges



Incorporate flour



Slowly stir in liquid



Add in potatoes, herbs and seasoning



Final Product!