



PDQ
REPAIR
SERVICES

FROM OUR
KITCHEN
TO YOURS

NEW ENGLAND STYLE CLAM CHOWDER

Courtesy of PDQ Repair Services

Ingredients

- 6 Bacon Slices, cut into 1/2-1 inch pieces
- 1 medium Onion
- 2 stalks of Celery
- 3-4 medium Russet Potatoes or Yukon Gold Potatoes, peeled and cut into 1/3-inch cubes
- 1 bay leaf
- 1 teaspoon kosher salt
- 1/2 cup white wine or beer *optional, see notes
- 4 cups chicken broth
- 1/2 cups milk
- 1/4 cup heavy cream
- 2 (6 1/2 ounce) cans chopped clams, undrained OR 1-1/2 cups chopped fresh clams with any juice retained
- 1/2 cup chopped fresh parsley, plus more for garnish
- Freshly ground black pepper to taste

Directions

Add bacon pieces to a large a cast iron Dutch oven, over medium heat, stirring occasionally until it is crisp. With a slotted spoon, remove the bacon from the pot and allow to drain on a paper towel lined plate. Pour off most of the grease, but do not clean the pot.

Return the pot to medium to medium-high heat and add the onions, celery, bay leaf to the bacon drippings. Add 1/2 teaspoon salt, cover and let the vegetables sweat, stirring occasionally, until softened, about 4 minutes.

Remove the lid and add wine, and cook, uncovered, until reduced by half, about 2 minutes. *This is optional. If you choose to omit the wine or beer, add a little water or extra chicken broth on the next step.

Add the diced potatoes. Cook for 5 minutes, seasoning with salt and pepper to taste. Pour in the broth and bring to gentle boil. Cook for 10 minutes or until the potatoes are starting to get tender. Add the milk and heavy cream.

Transfer about 2 cups of mostly solids from the pot to a blend or food processor and process until smooth, adding small amounts of liquid as needed to aid in processing. OR use an immersion blender to lightly blend ingredients until mostly smooth. Return pureed mixture to the pan, add the clams and clam juice. Bring to a simmer. Stir in parsley, remaining 1/2 teaspoon of salt, and if desired pepper to taste. Garnish with reserved bacon and more parsley. Discard bay leaf before serving.