

NEW ENGLAND CLAM CHOWDER

Chef Jenn Magrey

Ledyard Winter Farmers Market

6 slices thick cut bacon, small diced

4 tablespoons butter

1 and 1/2 cups onions, finely diced

1 cup celery, finely diced

4 cups red potatoes, diced

5 cups clam juice/stock

4 tablespoons flour

kosher salt and black pepper- to taste - about 1 teaspoon salt, 1/2 teaspoon pepper

2 teaspoons dried dill

2 bay leaves

2 cups steamed clams, chopped (canned or fresh are fine)

1 pint half and half

Over MED-LOW heat, add the butter to a large soup pan.

Add bacon pieces and cook until somewhat crispy. Do not burn.

Increase heat to MED and add onion, celery and potatoes and sauté about 3-4 minutes, until they begin to soften. Add flour and stir to coat vegetables. Cook for 1 minute.

Pour in the clam juice, add salt, pepper, and bay leaves, Stir well, then bring to a slight boil, reduce heat and simmer about 20-25 minutes or so, until potatoes are fork tender. Stirring occasionally Taste if more salt and pepper are needed, add the dill with the half and half to chowder, along with the chopped clams, and stir well to combine. Cook for 5 minutes. Serve.

*Clams shouldn't be added and cooked too long in chowder as they can get chewy and rubbery.