



🍴 6 People

🕒 45 Mins

🍴 390 kcal

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New England Clam Chowder

CREAMY AND HEARTY

INGREDIENTS

6 cans chopped clams (48 oz)

6 slices bacon, diced

1 large onion, diced

3 celery stalks, diced

DIRECTIONS

1. Drain clams, reserving all the juice. Cook bacon in a large Dutch oven until crispy. Remove bacon and set aside, leaving the rendered fat in the pot.
2. Add butter to the pot with bacon fat. Sauté onion and celery until softened, about 5 minutes. Add potatoes, bay leaves, and clam juice. Add enough water to cover potatoes.



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New England Clam Chowder

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INGREDIENTS

- 6 cans chopped clams (48 oz)
- 6 slices bacon, diced
- 1 large onion, diced
- 3 celery stalks, diced
- 4 cups cubed potatoes
- 4 cups whole milk
- 2 cups heavy cream
- 3 tbsp butter
- 2 bay leaves
- Salt and pepper

DIRECTIONS

1. Drain clams, reserving all the juice. Cook bacon in a large Dutch oven until crispy. Remove bacon and set aside, leaving the rendered fat in the pot.
2. Add butter to the pot with bacon fat. Sauté onion and celery until softened, about 5 minutes. Add potatoes, bay leaves, and clam juice. Add enough water to cover potatoes.
3. Simmer until potatoes are tender, about 15 minutes. Remove bay leaves. Add milk and cream, stirring gently. Heat through without boiling to prevent curdling.
4. Stir in clams and half the bacon. Season with salt and pepper. Serve hot in bread bowls or cups, garnished with remaining bacon and oyster crackers.