

Clam Chowder

American · Soup · Medium · 45 min total · Serves 6

Creamy New England clam chowder with potatoes, clams, and bacon.

Ingredients

- 2 cans clams (6.5 oz each chopped)
- 4 slices bacon (diced)
- 1 medium onion (diced)
- 2 stalks celery (diced)
- 3 medium potatoes (diced)
- 1 cup heavy cream
- 1 cup milk
- 2 tbsp flour
- 1 tbsp butter
- 1 tsp salt
- 0.5 tsp thyme

Method

1. Cook bacon until crisp. Set aside. Leave fat in pot.
2. Sauté onion, celery 5 min. Add flour, cook 2 min.
3. Add potatoes, clam juice, milk. Simmer 15 min.
4. Add clams, cream, thyme. Simmer 5 min.
5. Season, garnish with bacon.

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