



St. Charles Hospital
Catholic Health Services
At the heart of health

New England Clam Chowder

Ingredients

2 oz	Bacon, chopped fine
2 cups	Celery, diced ¼"
2 cups	Onions, diced ¼"
4 oz	Butter
4 oz	flour
2 cups	Chopped clams
2 qt	Clam juice
4 cups	Red Potatoes, diced ½"
1 cup	Heavy cream
1 tbl	Fresh thyme, chopped
2 tbl	Parsley, fresh chopped

Method

- Heat heavy bottom sauce pan and render bacon until crisp
- Add celery and onions and cook until sweating, add butter and continue to simmer until butter has melted
- Add flour and mix thoroughly, cook over low flame for two minutes
- Add clam juice and whisk smooth, slowly bring to a simmer
- Add potatoes and continue to simmer until tender
- Add clams, cream, thyme and parsley, simmer for 5 minutes more, adjust seasoning with kosher salt and fresh cracked black pepper.

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St. Charles Hospital

