



CLAM CHOWDER





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Yield 2 ½ quarts

INGREDIENTS

Flour.....	1/2 cup
Butter.....	1/2 cup
Bacon, Diced.....	8 oz
Yellow Onion, Diced.....	1 med size
Celery Stalks, Diced.....	3
Garlic, Chopped.....	1 tbs
Potatoes, Diced.....	2 lb
Whole cooked clams.....	1-10oz can
Clam Juice.....	4-8oz jars
Clam Base.....	1 tbs
Half & Half.....	1 qt
Black Pepper.....	1 tsp
Dry Mustard.....	1 tsp
Thyme Dried.....	1 tsp

PREPARATION

- Melt Butter add Flour to make roux, set aside
- In heavy bottomed stock pot cook bacon until fat has rendered and brown
- Add onion, celery and garlic and sauté until translucent
- Add all remaining ingredients except half and half and the roux
- Bring to a boil, reduce heat and simmer until potatoes are just done.
- Slowly add roux stirring constantly until thickened
- Add half and half, and simmer for 20 minutes more
- Adjust seasonings to taste and serve



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