

Clam Chowder

Serves four

6 slices bacon -- cut into pieces
2 – 10 oz. (283 grams) cans of clams (baby or chopped)
1 – 8 oz. (236 ml) bottle of clam juice or 1 cup chicken stock
1 small onion – finely chopped
2 small celery stalks – finely chopped
About 1 tsp. of fresh thyme leaves
1/3rd cup (43 grams) all-purpose flour
10 baby potatoes – scrubbed and quartered or 1 large russet potato (peel and chop)
1 ½ cups cream
Salt & Pepper

Drain the clams and reserve the liquid. Mix the liquid from the can with the clam juice or chicken stock. You will have about 2 ½ cups of liquid.

Cook the bacon in a pot until crisp. Remove the bacon but leave the fat. Add the onions and celery to the pot and cook for 5 to 6 minutes until the onions are softened and translucent. Add the thyme and mix.

Add the flour and mix well. Cook, stirring constantly, for about 2 minutes. Whisk in the mixed liquids and whisk thoroughly until you have no flour lumps. Add the potatoes and most of the bacon. Leave some for garnish. Simmer the broth for 15 to 20 minutes until the potatoes are tender. Stir occasionally.

Add the cream and the clams. Mix well and heat through. Do not let it boil. Taste for salt and adjust if necessary. Add pepper.

Serve with some crisp bacon on top and a nice piece of bread. Enjoy!