

Soup

Clam Chowder

This is an easy recipe for a basic clam chowder and tastes delicious just as is but feel free to experiment and add your own twist.

You'll Need

- 2 slices bacon
- 2 ½ tablespoons butter
- 1 medium onion, finely chopped
- ¼ cup flour
- 4 cups milk
- 3 small russet potatoes, chopped into small pieces
- 13 ounces minced clams, reserve juice

Directions

- In a large pot, cook bacon over medium-low heat, sauté bacon until crisp and golden brown. Remove bacon with a slotted spoon; leave bacon grease in pot.
- Once bacon is cooled finely chop bacon.
- Reduce heat to low and add butter to pot that contains the bacon grease and stir until melted. Add onions and cook until they are translucent and soft (the longer the onions go the more flavor will be created, approximately 15 minutes).
- Add flour, salt, and pepper, stirring constantly until well blended. Slowly add the milk, stirring constantly until sauce comes to a boil and thickens.
- Lower heat and add the potatoes until cooked through to a consistency you like (at least 10 minutes).
- Next add clam juice, clams, and bacon pieces heat through.
- Adjust salt and pepper as needed.



Play with Your Food

- Serve topped with chopped chives or parsley
- Add some cooked corn
- Use a different type of potato

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