



Clam Chowder - New England Style *(a JBug's Kitchen original inspired by the New Basics Cookbook)*

2 cups steamed, prepared clam meat coarsely chopped *
1/2 lb. bacon, cut into small dice
2 Tablespoons unsalted butter
4 cups chopped onion (1/4" dice)
3/4 cup flour
4 cups red potatoes, peeled & cut into 1/2" dice
2 Tablespoons old bay seasoning
1-1/2 teaspoons dried thyme
fresh ground black pepper, to taste
2 bottles clam juice, or reserved juice from cooked clams
2 cups whole milk (or more depending on how thick you like your chowder)
2 cups heavy cream (didn't say it was diet chowder)
1/4 cup chopped flat leaf parsley

(20 cockles, or 2-1/2 dozen cherrystone clams, scrubbed & steamed in 2 cups of water. Reserve juice & strain. Discard any clams that do not open. Clean & chop meat.)

Cook bacon over low heat, until fat is rendered and bacon is lightly browned. Remove from pan.

Add butter to fat remaining in pan. Add flour. Cook & stir until roux becomes a light yellow color - approximately 10 minutes. Add chopped onion. Cook until onion is transparent (approx. 10 minutes). Add seasonings & cook for 2 minutes before adding potatoes and clam juice.

Cook stirring often until potatoes are al dente' (approx. 12-15 minutes). Mixture will be very thick!

Add milk and cream. Cook until potatoes are completely cooked through & soup is smooth & thick. Do not let boil. Add clams & heat for 5 more minutes. Check for seasonings.

Garnish with parsley, & serve with oyster crackers.

Makes 10 to 12 portions.