
Chowder, Clam

Servings: 6

nothing fancy, just basic good clam chowder

Rating: 7.5

This is a really thick chowder. Substitute some whole milk for some of the cream if it is too thick. This seems to depend on the kind of potato being used. A really starchy potato produces a really thick chowder.

2 cans whole clams, 10 oz
1 can chopped clams, canned, 10 oz
1 large potato, halved
2 large potato, cubed
1/4 cup bacon fat
1 1/2 large onion, chopped
2 ribs celery, finely chopped
2 cups half and half
1 cup heavy cream
1 can chicken broth, 14 oz
seasibed salt and pepper, to taste
1/4 cup sherry

Drain clams reserving liquid. Saute onions and celery in bacon fat in large dutch oven. When onions are clear, add all of the potatoes and the reserved clam broth to cover potatoes. If there isn't enough, add a little water. Cook until a fork inserts easily in potatoe - about 20 minutes.

Remove potato halves from the pot. Put them in a blender with a little cream. Puree, adding heavy cream in a stream through hole in cover. Scrape sides once or twice. Add some of the half and half if the mixture won't blend because it is too thick.

Add the pureed potatoes back to the pot and mix to combine with the clam broth. Add the rest of the half and half, the chicken broth, sherry and seasonings.

Let chowder set and "ripen" over night, if possible.

Add pat of butter to each bowl just before serving.

Fish and other Seafood, Soups

Per Serving (excluding unknown items): 402 Calories; 33g Fat (74.8% calories from fat); 6g Protein; 19g Carbohydrate; 2g Dietary Fiber; 93mg Cholesterol; 239mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 6 1/2 Fat.