

new england clam chowder



ingredients (Servings: Serves 6)

- 1/2 cup butter
- 2 cups chopped onions
- 2 cups chopped celery
- 1 cup chopped green bell peppers
- 2 cloves garlic, chopped
- 2 teaspoons dried thyme
- 1/2 cup flour
- 1 cup white wine
- Three 8 oz. cans clam juice
- Three 12 oz. cans chopped clams

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- 1 quart milk
- 2 cups cubed peeled potatoes
- 3 cups heavy cream
- 1/4 cup chopped parsley + 1 Tablespoon for optional garnish
- salt & pepper, to taste

Optional

- oyster crackers (for garnish)

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directions

step 1: In a 5-quart soup pot melt the butter over medium heat.

step 2: Add the onions, celery, green bell peppers, garlic, and dried thyme. Sauté until tender.

step 3: Add the flour and cook for 3-4 minutes.

step 4: Add the wine, clam juice, milk, and heavy cream; stir to combine and bring to a boil.

step 5: Reduce to a simmer and add the clams and potatoes. Cook until potatoes are

tender (5-10 minutes).

step 6: Salt and pepper to taste.

step 7: Stir in the 1/4 cup of chopped parsley. For optional garnish, sprinkle with oyster crackers and 1 Tablespoon of chopped parsley and serve.