



New England Clam Chowder

6 Servings

Once The Vegetables Are Prepped, this Hearty East Coast Favorite Comes Together In About Half An Hour.

30 Minutes

PREPARATION METHOD

1. In a large pot, heat butter over medium-high heat. Add onion and celery; sauté until softened, stirring often.
2. Stir in the flour to distribute evenly. Add stock, clam juice, heavy cream, bay leaves, and potatoes; stir to combine.
3. Stirring consistently, bring to a simmer. Reduce heat to medium-low and cook 20 minutes, stirring often, until potatoes are tender.
4. Add clams and season to taste with salt and pepper. Cook until clams are just firm, another 2 minutes.

INGREDIENTS

- 2 tablespoons unsalted butter
- 1 medium onion, finely diced
- 2 celery stalks, trimmed, quartered lengthwise, and sliced into ¼-inch pieces
- 3 tablespoons all-purpose flour
- 2 cups chicken or vegetable stock
- 2 10-ounce cans chopped clams in juice, juice reserved
- 1 cup heavy cream
- 2 bay leaves
- 1 pound Idaho potatoes, cut into ½-inch cubes
- Salt and freshly ground black pepper