

Hog Island Clam Chowder

Ingredients

8 oz Bacon (sliced)
1 Celery Stalk (thinly sliced)
2 Leeks (white part only, thinly sliced)
1 Carrot (thinly sliced)
3 Thyme Sprigs
2 T Unsalted Butter
8 Yukon Gold Potatoes (cubed)
6 lb Manila Clams (rinsed)
4 c Heavy Cream
0 ds Salt
0 ds Ground Black Pepper
1/4 c Parsley (chopped)

Instructions

1. Place clams in a colander and rinse thoroughly under running water. Pick through and discard clams with broken or open shells. Allow clams to drain in the sink while you prepare your stock.
2. In a large stockpot bring about 5-6 cups of water to a boil and cook the potatoes until al dente, or just before fork-tender.
3. While the potatoes are boiling, in a second heavy-bottom pot, melt the butter with the thyme. Render the bacon in the butter and thyme (over low heat, careful not to burn); once bacon is rendered add leeks and celery, cook until vegetables are translucent. Add carrots and cook until bendable without breaking.
4. Add the potatoes and 4 cups of potato water, set aside. The base can be made (up to one day) ahead

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and kept chilled.

5. Portion your clams out per single serving (about 3/4 lb per serving). Working in batches, place the serving of clams in a heavy-bottomed saute pan over medium heat. Ladle one cup of the chowder base on top and cover the pan, simmer for about 5 minutes, or until the majority of clams open. Skim through and pick out any clams that have not opened.

6. Add in 1/2-cup cream per serving and bring the chowder to a simmer (1-2 minutes). If it is too thick, add in more of the potato water. When the chowder is bubbling in the middle, it is ready to serve.

7. Pour individual servings into warm soup bowls. Garnish with cracked pepper and chopped parsley

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and serve with warm crusty french bread to soak up the broth.