# Clam Chowder

## Ingredients

24 Cherrystone Clams (rinsed and scrubbed, or 2 1/2 lbs.)
1 T Unsalted Butter
10 c Water
4 oz Bacon (diced)
half moons)
2 Leeks (tops removed, sliced into
1/2 Onion (diced)
2 Celery Stalks (diced)
peeled and cubed)
3 Yukon Gold Potatoes (large,
6 Thyme Sprigs
1 c White Wine
2 c Heavy Cream
2 Bay Leaves
0 ds Ground Black Pepper
1/4 c Parsley (chopped)
3 T Salt

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## Instructions

1.In a large bowl add 6 cups of water and 3 tablespoons salt, stir to dissolve the salt. Soak clams for 1 hour in the refrigerator. Remove clams and discard the water. Clean the bowl, add the clams back and fill the bowl with water until the clams are covered, refrigerate for 1 hour. Discard the water and scrub the clams.
2.Put the clams in a large, heavy Dutch oven, add 4 cups water, 1/2 cup wine, 3 thyme sprigs, and 1 bay leaf, then set over medium-high heat. Cover, and cook until clams have opened, approximately 10 to 15 minutes. Clams that fail to open after 15 to 20 minutes should be discarded. 2.Strain clam broth through a sieve lined with doubled-up paper towels, and set aside. Remove clams from shells, and set aside as well.
3.Return the pot to the stove, add butter, and turn heat to medium-low. Add bacon and cook, stirring occasionally, until the fat has rendered and the pork has started to brown, approximately 5 to 7 minutes. Use a slotted spoon to remove pork and set aside.
4.Add the leeks, celery and onion to the fat, and cook, stirring frequently, until they are soft but not brown, about 10 minutes. Stir in potatoes and 1/2 cup wine, and

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continue cooking until wine has evaporated and the potatoes have just started to soften, 5 minutes. Add the clam broth to potatoes. Add the 3 sprigs thyme and 1 bay leaf. Partly cover the pot, and simmer gently until potatoes are tender, approximately 10 to 15 minutes.

5.Meanwhile, chop the clams into bits. When potatoes are tender, add cream and stir in chopped clams and reserved bacon. Add black pepper and salt to taste. Let come to a simmer, and remove from heat. Do not let chowder come to a full boil. Fish out the thyme and the bay leaf, and discard.

6.The chowder should be allowed to sit for a while to cure. Reheat it to a bare simmer before serving, then garnish with chopped parsley.