

New England Clam Chowder

Serves 8

One 50-count bag of cherrystone clams

4 cups water

1 cup diced bacon

1 large white onion, diced

3 tablespoons all-purpose flour

2 large russet potatoes, peeled and diced

2 cups heavy cream

2 tablespoons chopped chives

Kosher salt and black pepper, to taste

Place the clams in a colander and rinse thoroughly with cold water. Discard any clams that have cracked shells or that do not close. Place the cleaned clams in the pasta or steamer insert of a large pot.

Add the water to the pot and bring to a boil. Place the insert with the clams into the pot and cover with a lid. Continue to boil until the clams have opened, about 4 to 5 minutes. Remove the pot from the heat and allow to cool. When the clams are cool enough to handle, remove the meat from the shells and place on a cutting board; discard the empty shells and any unopened clams. Roughly chop the clam meat and place in a small bowl. Pour the clam cooking water through a cheesecloth-lined sieve into a bowl and set aside.

Place a large soup pot over medium low heat and add the bacon. Cook the bacon, stirring occasionally, until the fat has rendered and the bacon is browned and crisp. Using a slotted spoon, remove the bacon from the pot and place on a paper towel lined plate.

Increase the heat to medium and add the onions to the pot with the bacon fat. Cook, stirring, until the onions are softened and translucent, about 5 minutes. Sprinkle the flour over the onions and mix through. Add the reserved clam cooking water and potatoes to the onions and bring to a high simmer. Cook, stirring occasionally, until the potatoes are cooked through, about 10 minutes. Stir in the cream and continue to simmer for about 5 minutes more. Stir in the reserved bacon. Taste and adjust seasoning with Kosher salt and black pepper.

To serve, ladle into bowls and garnish with the chopped chives.

Recipe courtesy of Sur La Table Chef Angie Lee

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