



# A New England Clam Chowder That's Better Than What You Can Buy At The Store

Prep time: 30 minutes Cook time: 25 minutes Servings: 4

## Start by getting this:

3 tablespoons Butter  
1/3 cup Onion, finely chopped  
1/3 cup Celery, finely chopped  
1 Clove garlic, minced  
1 Bay leaf  
1 Clove garlic, minced  
1/4 cup Flour  
1 cup Clam juice  
1/2 cup Water  
2 cups White potatoes, diced  
1 cup Corn kernels, fresh or frozen  
1 cup Clams, fresh or canned, drained (do not use the juice)  
1/2 cup Whole milk  
1 cup Half and half  
6 Slices thick bacon, cooked and diced  
Salt and pepper to taste  
Chopped parsley and paprika for garnish

## Now, prepare!

### Step One:

Heat butter in large saucepan over medium heat until it sizzles.

### Step Two:

Add the onion and celery cook for 3 minutes.

### Step Three:

Add the bay leaf and garlic and cook for 1 minute.

### Step Four:

Stir in the flour, and then cook for 1 minute. Add the clam juice and water, and then stir until it thickens.

### Step Five:

Add the potatoes and bring to a boil, cover, lower the heat and simmer for 15 minutes.

### Step Six:

Add the corn and simmer for 3 minutes.

### Step Seven:

Add the milk, cream, and clams. Cook until well heated but do not boil.

### Step Eight:

Stir in bacon and then ladle soup into bowls.

### Step Nine:

Season with salt and pepper to taste, then garnish with parsley and a sprinkle of paprika before serving.