

Clam Chowder

Serves: 8-10 people | **Cook Time:** 35 minutes | **Difficulty:** Medium

Equipment Needed:

- 12-inch Dutch oven with lid
- Can opener
- Large spoon
- Sharp knife and cutting board

Ingredients:

Ingredient	Amount	Notes
Canned clams	3 cans (6.5 oz each)	Reserve juice
Bacon	6 strips, chopped	Thick-cut preferred
Potatoes	2 lbs, diced	Yukon Gold preferred
Yellow onion	1 large, diced	Finely chopped
Celery	3 stalks, diced	Include leaves
Garlic	4 cloves, minced	Fresh only
Flour	1/4 cup	All-purpose
Heavy cream	2 cups	Full fat
Fish stock	2 cups	Or clam juice
Bay leaves	2	Remove before serving
Fresh thyme	1 tbsp	Or 1 tsp dried
Salt	1 tsp	To taste
White pepper	1/2 tsp	Traditional for chowder
Butter	2 tbsp	Unsalted
Fresh parsley	1/4 cup, chopped	For garnish

Complete Cooking Steps:

Step 1: Setup and Cook Bacon

Set up 19 coals, with 6 on top and 13 on bottom, to achieve a temperature of 350°F.

Cook chopped bacon in a Dutch oven for 6-8 minutes until crispy. Remove bacon and set aside, leaving 2 tablespoons of fat in the pot.

Step 2: Cook Vegetables

Add minced garlic and cook 30 seconds until fragrant.

Add diced potatoes and cook 2-3 minutes, stirring to coat with fat.

Step 3: Make Base and Add Liquid

Sprinkle flour over vegetables and stir constantly for 2 minutes to cook the flour.

Add bay leaves and thyme. Bring to a simmer and cook for 5-8 minutes, or until the potatoes are tender.

Step 4: Add Dairy and Clams

Stir in the heavy cream and bring to a gentle simmer; do not boil, as this may cause the cream to curdle.

Add the drained clams and cooked bacon, cooking for 2-3 minutes until the clams are heated through.

Step 5: Final Seasoning and Serve

Remove bay leaves and taste the chowder for seasoning. Add salt and white pepper as needed.

Serve hot, garnished with fresh chopped parsley.

Serving Suggestions:

- Serve with oyster crackers or crusty bread
- Perfect for seaside camping
- Great on cold, foggy evenings
- New England classic comfort food