

New England Clam Chowder

Ingredients

8 large cherrystone clams, scrubbed and rinsed
2 cups finely chopped yellow onions
3 cups peeled potatoes
2 cups heavy cream
1/4 teaspoon salt
1/4 teaspoon freshly ground black pepper
1 1/2 teaspoons crushed garlic
3 tablespoons unsalted butter
1/4 cup minced parsley leaves



- In a stock pot pour 6 cups of water. Add clean clams. Cover and steam open the clams.
- Transfer the clams to a large bowl and strain the broth through a fine-mesh strainer into a bowl.
- (You should have about 6 cups of clam broth. If not, add enough water to bring the volume up to 6 cups.)
- When the clams are cool enough to handle, remove them from their shells and chop into 1/2-inch pieces. Set clams and broth aside.
- Add the butter and onions to a sauté pan and cook until onions are soft.
- Add the garlic to the onions and stir and simmer for about 3 minutes.
- In a stock pot add the cooked onions, potatoes reserved clam broth and bring to a boil. Lower the heat, cover, and simmer for 20 to 30 minutes, or until the broth thickens slightly and the potatoes are very tender.
- Turn down the heat and add the heavy cream and clams and ground pepper and salt. Simmer for 10 minutes.
- Garnish with freshly chopped parsley.
- Ready to serve an excellent New England clam chowder