

Clam Chowder

By The Canadian Living Test Kitchen

This recipe makes 4 serving(s)

Ingredients

- 2 cans (5 oz/150 g) baby clams
- 4 strips chopped bacon
- 1 chopped onion
- 1 chopped celery stalk
- 2 minced cloves of garlic
- 3 small red-skinned potatoes, cubed (about 12 oz/375 g)
- 2 tbsp all purpose flour
- 1/2 tsp salt
- 1/2 tsp pepper
- 1 cup chicken stock or vegetable stock
- 2 cups milk
- 1 cup corn kernels
- 2 tbsp chopped fresh parsley



tested till perfect

Clam Chowder
Photography by Matthew Kimura

Nutritional information available online.

Preparation:

Drain clams, reserving juice; set aside.

In large saucepan, cook bacon over medium heat for 5 minutes; drain off fat. Add onion, celery and garlic; cook, stirring occasionally, until softened, about 5 minutes. Add potatoes, flour, salt and pepper; stir until vegetables are coated.

Stir in stock and reserved clam juice; bring to simmer. Cover and cook, stirring, until potatoes are tender, 15 minutes.

Add milk, corn and reserved clams; heat until bubbling and hot, 3 minutes. Serve garnished with parsley.

Source: Canadian Living Magazine: March 2004