

SKINNER

BRENDAN'S NEW ENGLAND CLAM CHOWDER

INGREDIENTS

10 t unsalted butter, divided	1 t kosher salt
10 oz diced pancetta	½ t black pepper
1 C celery, medium-diced	4 C clam juice
2 C yellow onions (2 onions), medium-diced	½ cup all-purpose flour
2 C carrots, medium-diced	2 C milk
2 C potatoes, medium-diced	3 C fresh clams, chopped
½ t dried thyme leaves	<i>Atlantic surf clams have a sweet, delicate flavor, but you can use any clams you prefer. Shuck them over a bowl or use canned clams, drain them and use the juice.</i>
½ t white pepper	
Pinch of ground nutmeg	

DIRECTIONS

1. Melt 2 t. in a Le Creuset or Stock Pot on medium, add pancetta and cook on med low heat so the fat renders out.
2. Remove pancetta, and add 2 additional t of butter and onions, cook over medium low heat until translucent, approx 10 minutes.
3. Add celery, carrots, potatoes, thyme, white pepper, salt, and sauté for 15 more minutes.
4. Add the clam juice, bring to a boil and simmer, uncovered for 20 minutes.
5. Make the roux: Melt the remaining butter in a small skillet over medium heat. Add the flour and stir to make a smooth paste. Cook, stirring, until the roux bubbles; cook 2 minutes more.
6. Whisk in a cup of the hot broth and then pour this mixture back into the cooked vegetables. Simmer for a few minutes until the broth is thickened.
7. Add the milk, clams, and return the pancetta to the pot. Heat gently to cook or warm the clams.
8. Add salt and pepper to taste.