



Clam Chowder, New England Style

from Michael Kornick of Chicago's Fish Bar

serves 8 to 10

- 1 1/2 quarts heavy cream
- 2 garlic cloves, minced
- 1 Spanish onion, chopped (about 2 cups)
- 3 celery ribs, chopped (about 1 cup)
- 4 ounces salt pork or unsmoked bacon, sliced into 3 long strips
- 20 Cherrystone clams, or other meaty clams
- 1/4 cup all-purpose flour (gluten-free is fine)
- 6 tablespoons unsalted butter, divided
- 1 pound new or Yukon gold potatoes, peeled
- 1/2 cup parsley, chopped
- 2 tablespoons thyme leaves
- salt and freshly ground black pepper
- cayenne pepper

Bring a large stockpot full of salted water to a boil. Add the potatoes and boil until tender, about 13 minutes or less depending on size. Drain the potatoes and let them cool slightly, then dice and set aside.

In a small saucepan, melt 2 tablespoons of the butter over medium-low heat. Whisk in the flour and cook, whisking frequently until thickened, about 4 minutes. Set the roux aside.

Fill a large stockpot (can be the same one you used for the potatoes) with enough water to come 1?2" up the side. Add the clams and cover the pot. Turn the heat to high and cook until the clams open, about 12-14 minutes. Remove the clams from the pot and strain the remaining liquid. Reserve the clams and strained liquid separately.

Let the clams cool for a few minutes, then pull the meat from the shells and dice into small cubes. Place the diced clams in a bowl, cover with foil and set aside.

In a large stockpot (I kept using the same one), melt 4 tablespoons of the butter over medium-low heat. Add the salt pork and cook until brown and crispy, about 4 minutes. Stir in the celery, onion and garlic and cook until the onion is translucent, about 5 minutes.

Meanwhile, heat the cream in a medium saucepan over medium heat until just below a boil.

Add the parsley, thyme and reserved clam broth to the onion mixture and bring to a boil. Gradually whisk the roux into the broth mixture. Once all the roux is added, stir in the hot cream. Bring the chowder to a boil, then quickly reduce to a simmer. Remove the salt pork and season to taste with salt, pepper and cayenne pepper. Stir in the reserved potatoes and clams and serve hot.