

Clam Chowder

INGREDIENTS

- 4 pieces of raw bacon, diced
- 2 celery ribs, diced
- 1 large onion, diced
- 1 clove of minced garlic
- 2-3 cans (15oz each) diced potatoes, or 3 small potatoes, cooked, peeled and cubed
- 1 cup water
- 1 bottle (8 ounces) clam juice
- 3 teaspoons of chicken bouillon granules
- 1/4 teaspoon white pepper
- 1/4 teaspoon dried thyme
- 1/3 cup all-purpose flour
- 2 cups of half-and-half, divided in half
- 2 cans (6-1/2 ounces each) chopped clams, with juices
- Optional add-ins: 1 teaspoon old bay seasoning or several pinches of crushed red pepper

INSTRUCTIONS

1. In a large stock pot or dutch oven, cook diced bacon over medium heat until crispy. Spoon out the crumbles to a paper towel to drain, but leave the bacon grease in the pot.
2. Add the onion and celery to the drippings and cook until completely tender. Add your garlic and cook for just a minute longer.
3. Stir in the water, clam juice, bouillon, pepper, thyme, and cooked potatoes (and any other seasonings you may want). Bring just to a boil.
4. In a small bowl, whisk together the flour and 1 cup of the half-and-half. Once smooth, gradually stir into soup and bring to a boil. Boil for 2 minutes or until the soup is thickened.
5. Stir in clams (with juices) and remaining half-and-half; heat through (do not boil).
6. Sprinkle your bacon crumbles over each serving.