



The Best Real New England Clam Chowder

This recipe will be the best real New England Clam Chowder you will ever make using clam broth as a fish stock to flavor the chowder, or as we say in Boston, "Chowdah!" Serves 4-6

salt pork, bacon, or 2 Tbsp butter

- ¾ cup onion, chopped
- 2 Tbsp flour
- 2 envelopes St. Ours Clam Broth
- 2 medium potatoes, diced
- 1 bay leaf
- 1 cup chopped clams fresh, frozen, or canned*
- 1 ½ cups half & half
- ¼ tsp ground pepper

On medium hi cook enough salt pork or bacon in 3-quart sauce pan to yield 2 Tbsp fat or use butter. Remove pork or bacon from pot. Sauté onion in fat, until tender. Add flour, cook 2 minutes whisking until a roux forms, do not brown. Add 2 cups of water and whisk in the St. Ours Clam Broth, cooking until thickened. Add potato and bay leaf then simmer covered until potatoes are tender, about 15 minutes. Add chopped clams and half & half, cook stirring for 10 minutes, do not boil. Add salt and pepper to taste.

**For frozen clam meat thaw 1 cup or use 2-6.5 oz cans of clams, drained. To use fresh clams see our "About Clams" tab.*

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