



Chef Marc Stanzi's Clam Chowder



Prep
Time 30

Cook
Time 50 min

Servings
6

Ingredients

- 1 pound bacon, julienne cut into small pieces, 1/4" across
- 1 1/2 cup 1/2" diced onion
- 1 cup 1/2" diced celery
- 2 cloves garlic, minced
- 2 cups Red Potatoes, quartered and then sliced 1/4" across
- 2 10 oz cans Whole Clams (drain and reserve juice)
- 2 5 oz cans Minced Clams (drain and reserve juice)
- 3/4 cup all purpose flour
- 2 cups Cold whole milk
- 1 quart heavy cream
- 2 tbls chopped fresh italian parsley (flat leaf)
- Kosher or sea salt and freshly ground pepper to taste

Preparation

1. In a Soup Pot on medium-low heat; cook bacon and stir until fat renders and you cannot see any soft fatty parts, 6 to 10 minutes taking care not to Blacken the bottom of the pot. (Brown is good that's caramelized sugars called fond, but Black is burnt and taste bitter. Immediately take pot off heat source should you see any Black edges starting. Then reduce heat and resume after the pot has cooled slightly)
2. Remove rendered Bacon from the pot leaving bacon fat in pot. Separate Bacon into 1/4 & 3/4 and save for later.
3. Add Onion and Celery to the bacon fat and season with a little Salt and Pepper; cook for 2-3 minutes (this should pull any Brown fond off the bottom of the pot, that good caramelized bacon flavor). Add Potatoes and Garlic then cook over medium heat 3-4 minutes stirring often.
4. Stir in flour and keep stirring until it is completely incorporated and you do not see any Raw White Flour Spots (essentially this should look like a gummy mess; it is a "working roux").
5. Stir in Cold Whole Milk. Then add Clam Juice and Cream. Bring to a simmer stirring occasionally and making sure nothing is sticking to the bottom.
6. Turn Off Heat. Stir in Cold Whole Milk. Then add Clam Juice and Cream. Bring to a simmer stirring occasionally and making sure nothing is sticking to the bottom.