

# Clam Chowder



Recipe courtesy of Alton Brown

Show: Good Eats Episode: Send in the Clams



Level: Intermediate

Total: 40 min

Prep: 20 min

Cook: 20 min

Yield: 4 large servings

## Ingredients:

3 ounces salt pork, finely diced  
1 1/2 cups small diced yellow onion  
6 cups small diced baking potatoes, like russets  
2 cups milk  
1 (6.5 ounce) can clams, drained, juice reserved  
12 Little Neck clams  
Kosher salt and freshly ground pepper  
Chopped fresh parsley, for garnish  
Sour cream, for garnish  
Grape tomatoes, halved, for garnish

## Directions:

- 1** In a heavy-bottomed saucepot, render the salt pork until just crisp. Remove and discard. Sweat the onion in the pork fat until tender. Add the potatoes and cover with milk. Bring to a boil and let simmer until potatoes are soft. Season with salt and pepper.
- 2** In a separate pot, fitted with a steamer basket, bring the reserved clam juice to a boil. Add clams and cover. Steam for three minutes until all clams are open. Remove the clams as they open and transfer to a bowl. Add the steaming juices to the pot with the chowder. Using a stick blender puree to desired consistency. Adjust seasonings.
- 3** Finely chop the drained canned clams. Fold into the chowder. Serve with steamed clams, parsley, sour cream and grape tomatoes, as garnish.

