

New England Clam Chowder

Serves 6

- 1 slice hickory-smoked bacon, minced
- 1/2 tsp. butter
- 1 cup onion, minced
- 1 clove of garlic, minced
- 1 tsp. The Cliff House Spice Blend*
- 1 Tbsp. all-purpose flour
- 1 can (6.5 oz.) clams
- 1 cup bottled clam juice
- 1 1/2 cups half-and-half
- 1/4 tsp. white pepper
- 2 medium potatoes, boiled, peeled, diced

Z5 ZONE 5

prepared by
Michael Burrows, Account Executive

* blend 4 tsp. oregano, 4 tsp. dried parsley, 2 tsp. marjoram, 2 tsp. dill, 4 tsp. thyme, 4 tsp. basil, 1 tsp. sage, 4 tsp. rosemary, 2 tsp. tarragon, 1 Tbsp. all-purpose flour, crushing in a mortar if possible.

In a heavy-bottomed, 4-pint soup kettle, sauté bacon, butter, onion, garlic and The Cliff House Spice Blend over low heat. Do not allow to brown. Drain clams and set aside, reserving the juice. Slowly stir the flour and clam juices in the sauté mixture. Bring to a boil; reduce heat. Add half-and-half and simmer 20 minutes. Add white pepper, potatoes and clams. Heat to serving temperature. Do not allow to boil, as this toughens the clams. Serve with crackers and warm cornbread.

