

OUR FAVORITE

Chowder Recipes



Adventure Coast Clam Chowder

Recipe is courtesy the Oregon Coast Culinary Institute

- 2 qt canned, minced clams, with their juice; OR fresh shucked clams, with their juice.
- 1 ½ qt clam juice
- 10 oz salt pork, ground or fine diced
- 1 lb onions, small dice
- 4 oz flour
- 2 lb potatoes, small dice
- 2 ½ qt milk, hot
- 1 cup heavy cream, hot
- Salt and white pepper to taste

- Drain the clams reserving the juice. If you are using fresh clams, chop them, being sure to save the juice.
- Combine the reserved clam juice and 1 ½ qt clam juice in a saucepan. Bring to a boil.
- Remove from the heat and keep the liquid hot for later.
- In a heavy saucepot or stockpot, render the salt pork over medium heat.
- Add the onions and cook slowly until soft. Be careful not to brown them.
- Add the flour and stir to make a roux. Cook the roux slowly for 3-4 minutes, but do not let it brown.
- Using a wire whip, slowly stir the hot clam juice liquid into the roux. Bring to a boil, stirring constantly to make sure the liquid is smooth.
- Add the potatoes. Simmer until tender.
- Stir in the clams and hot milk and cream. Heat gently, but do not boil.
- Season to taste with salt and pepper.

