

OUR FAVORITE

Chowder Recipes



Clam Chowder with Fresh Corn & Jalapeno

By Jardin Kazaar of the Black Market Gourmet

- 4 Cups minced clams (may use canned)
- 2 Cups fresh shucked corn
- 1 stalk of celery (minced)
- 1 medium onion (diced)
- 2 qt. Chicken stock (or canned clam juice)
- 1 Jalapeno (finely diced)
- 4 medium Yukon Gold potatoes (diced)
- ¼ C butter & ¼ C olive oil
- 2 Cups heavy cream
- 2 heaping Tbs. Flour for the roux
- Salt / pepper to taste

- In a large pot, sweat the celery, onions, potatoes, and Jalapeno in oil and butter on medium heat.
- When the potatoes are tender, add the flour and keep stirring while adding liquid stock.
- Add corn and clams, continue stirring while watching for stock to thicken.
- Last add the cream and adjust seasoning with salt and / or pepper.

** Optional- may add 2-3 tbl. of sweet Sherry wine.*

