

ClammaJamma Chowder

INGREDIENTS:

- 4 slices bacon, diced
- 2 tablespoons butter
- 2 cloves garlic, minced
- 1 onion, diced
- 1/2 teaspoon dried thyme
- 3 tablespoons all-purpose flour
- 1 cup milk / scallop-infused milk*
- 1 cup vegetable stock / seafood stock
- 2 (6.5-ounce) cans chopped clams, juices reserved
- 1 bay leaf
- 2-3 gold potatoes, peeled and diced
- 1 cup half and half
- Kosher salt and freshly ground black pepper, to taste
- 2 tablespoons chopped fresh parsley leaves

PRO GAMER MOVE:

Consider making this with seared scallops. Soak scallops in milk for an hour before this. Make sure you pat dry the scallops when removed and reserve the milk for this recipe.

DIRECTIONS:

1. Heat a Dutch oven over medium high heat. Add bacon and cook until brown and crispy, about 6-8 minutes. Transfer to a paper towel-lined plate, reserving 1 tbsp excess fat in the stockpot.
2. Melt butter in the stockpot. Add garlic and onion, and cook, stirring frequently, until onions have become translucent, about 2-3 minutes. Stir in thyme until fragrant, about 1 minute.
3. Whisk in flour until lightly browned, about 1 minute. Gradually whisk in milk, stock, clam juice, and bay leaf, and cook, whisking constantly, until slightly thickened, 1-2 minutes. Potato time.
4. Bring to a boil; reduce heat and simmer until potatoes are tender, about 12-15 minutes.
5. Stir in half and half and clams until heated through, about 1-2 minutes; season with salt and pepper, to taste. If the soup is too thick, add more half and half as needed until desired consistency is reached.
6. Serve immediately, garnished with bacon and parsley, if desired.