

Clam Chowder with Miso



Yield:	1 gallon		
Servings/Size:	21 (6 oz) servings		
Prep Time:	20 minutes	Cook Time:	25 minutes
Cost:	Cheap	Difficulty:	Easy

Description: Twist on a popular soup featuring MINOR'S® Bases.

Ingredients		Weight / Metric		Measure
Dashi Stock				
	Water	96 fl oz		3 qt
	Kombu	1.5 oz	42 g	2 pieces
	MINOR'S Fish Base	0.75 oz	21 g	3 Tbsp
	Bonito flakes		4 g	3/4 cup
Clam Chowder				
	Olive oil	1 fl oz		2 Tbsp
	Onions, small dice	12 oz	340 g	3 cups
	Celery, small dice	6 oz	170 g	1-1/2 cups
	Clams, chopped	1 lb 4 oz	566 g	3 cups
	Water	24 fl oz		3 cups
	White miso paste	4 oz	113 g	1/2 cup
	MINOR'S Clam Base	1.5 oz	42 g	2 Tbsp
	Potatoes, Yukon gold, small dice	3 lb	1360 g	2 qt
	MINOR'S Dry Roux	3 oz	70 g	1/2 cup
	Water	8 fl oz		1 cup
	MINOR'S Culinary Cream	6 oz	180 g	3/4 cup

Procedure

1.	Combine 3 quarts of water and kombu and soak for 20 minutes.
2.	Whisk in MINOR'S Fish Base and place over medium high heat. Bring to a boil. Add bonito flakes and immediately remove from heat.
3.	Let dashi sit for 5 minutes, and then strain.
4.	Heat oil and sauté onions and celery over medium high heat until they are soft.

5.	Add dashi, clams, and 3 cups of water, white miso paste, and MINOR'S Clam Base. Stir until base and miso are completely dissolved. Bring to a simmer.
6.	Add potatoes and simmer until they are fork tender.
7.	Combine MINOR's Dry Roux and 1 cup of water into a slurry. Add to simmering soup and bring to a boil. As soon as it reaches a boil, reduce heat back to a simmer and whisk in MINOR'S Culinary Cream.

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, Should be reviewed and followed with respect to your preparation of this recipe.

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