

New England Clam Chowder

A typical smooth and creamy New England-style Clam Chowder with a light, medium consistency.

Yield: 1 gallon + 1 quart
Serving Size: 20 (8 oz) servings
Prep time: 10 minutes
Cook time: 30 minutes



Recipe Details

Ingredient	Weight/Metric		Measure
Bacon, smoked, diced	4 oz	113 g	1 cup
Onions, small diced	5 oz	140 g	2 cups
Water	128 fl oz	–	1 gal
Heavy cream	32 fl oz	–	1 qt
Minor's® Clam Base	5 oz	147 g	7 Tbsp
Pepper, black, café grind	–	2 g	1 tsp
Bay leaves, whole	–	2 g	2 each
Thyme, fresh chopped	–	1 g	1 tsp
Minor's Dry Roux®	4.5 oz	130 g	3/4 cup
Water, cool	8 fl oz	–	1 cup
Chives, fresh chopped	1 oz	23 g	1/2 cup
Parsley, Italian, fresh, chopped	.5 oz	12 g	1 Tbsp

Preparation Steps

1. In a 2–3 gallon stockpot over medium heat, render the bacon until just starting to brown. Add the onions and cook until tender, being careful not to scorch.
2. Add the water, cream, Clam Base, pepper, bay leaves and thyme. Mix well and bring to a simmer for at least 3–5 minutes.
3. In a small bowl using a wire whip, combine the Dry Roux and the cool water into a smooth slurry. Gradually pour the slurry into the simmering liquid, stirring constantly. Simmer for 5 minutes or until completely thickened.
4. Add chives and parsley. Season to taste and remove from heat. Hold on soup station.

NEW ENGLAND CLAM CHOWDER

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ Black pepper
- € ☐ Bay leaf
- € ☐ 1 lb oyster crackers optional
- € ☐ MINOR'S® Dry Roux 1 tuber

> Produce

***be sure to ask your distributor about local seasonal produce*

- € ☐ ½ lb onions
- € ☐ 1 oz thyme
- € ☐ 1 oz chives
- € ☐ 1 oz parsley
- € ☐ 3 lbs local seasonal potatoes
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*

*sweet potatoes, Yukon potatoes, jalapeno, celery, corn, scallions, peas, kale, onions, mushrooms, tomatoes, carrots, spinach, leeks, fennel, broccoli, green beans and pearl onions are all vegetables that work well on this station

> Protein

- ☐ 3 lbs bacon
- € ☐ 4 lbs cooked clams

> Dairy

- € ☐ 1 qt Heavy Cream

> Refrigerated

- € ☐ MINOR'S Clam Base 1 tub

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PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Prepare New England Clam chowder recipe
- € ☐ Secure 1 lb oyster crackers (optional)
- € ☐ Secure 4 lbs cooked clams
- € ☐ Dice, cook until crispy, and drain fat from 3 lbs of bacon
- € ☐ Cut and poach 4 lbs seafood for soup
- € ☐ Cut for soup, blanch and shock 3 lbs local potatoes
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
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> Day of Service

- € ☐ Reheat broth to a minimum of 180°F

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and garnishes cold (6)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (9)
- € ☐ Containers for cold holding seafood, bacon, and clams (3)
- ☐ Container for holding chicken