

# Clam Chowder Recipe (VIDEO)

Homemade clam chowder is easy and a real treat. It's creamy, but light and so satisfying. This creamy clam chowder recipe is loaded with tender clams, silky potatoes, and crunchy bacon.



**Author:** Natasha Kravchuk    **Servings:** 8 people (1 cup servings)    **Calories:** 236

**Prep Time:** 15 mins    **Cook Time:** 45 mins    **Total Time:** 1 hr



## Ingredients

- 6 slices lean bacon, cut into 1/2" strips
- 2 medium carrots, sliced into thin rings or half rings
- 2 celery ribs, finely diced
- 1 small onion, finely diced
- 4 Tbsp all-purpose flour, or GF flour
- 2 cups low-sodium chicken broth, or stock
- 1 1/2 cups canned chopped clams, drained with juices reserved, from 3 (6.5 oz) cans
- 1 bay leaf
- 1 1/2 tsp Worcestershire sauce
- 1/2 tsp Tabasco sauce
- 1/2 tsp dried thyme
- 1 1/2 tsp salt and 1/4 tsp black pepper, or to taste
- 1 1/2 lbs 6 medium potatoes (Yukon gold or russet), peeled
- 2 cups milk, any kind
- 1 cup whipping cream or heavy whipping cream
- 2 Tbsp chopped cilantro, optional for garnish

## Instructions

1. Heat a large pot or Dutch oven over med/high heat and add the chopped bacon. Sauté, stirring occasionally until browned and crisp then transfer to a paper towel-lined plate. Keep 3 Tbsp of bacon grease in the pot (discard excess if desired).
2. Add prepared carrots, onion, and celery and continue cooking over med/high heat, stirring occasionally until soft and golden (7-8 min). Sprinkle in 4 Tbsp flour, and saute another minute, stirring constantly.
3. Add 2 cups chicken broth, reserved clam juice, 1 bay leaf, 1 1/2 tsp Worcestershire, 1/2 tsp Tabasco sauce, 1/2 tsp dried thyme, 1 1/2 tsp salt, and 1/4 tsp black pepper. Bring soup to a light boil.
4. While the soup is heating up, chop potatoes into bite-sized pieces about 1/4" thick. Add potatoes to pot then stir in 2 cups milk and 1 cup whipping cream. Bring to a boil, reduce heat, cover, and lightly boil until potatoes are easily pierced with a fork (about 20 min).
5. When potatoes are tender, add chopped clams, return to a light boil, and remove from heat. Don't overcook clams or they will get tough\*. Season to taste with salt and pepper. To serve, garnish with cooked bacon and fresh cilantro if desired.

## Notes

1. **The soup will thicken** more as it cools. If needed, you can thin it out by adding more milk or chicken broth and bringing it to a boil once more.

2. **Add the clams** at the end and be sure you just bring to a boil then remove the soup from the heat. Overcooking the clams will make them chewy and rubbery.
3. **Don't skip the bacon.** That little bit of bacon adds so much flavor, both in the soup and as a topping, and makes every bite completely irresistible.
4. **To Make this Gluten-free,** make sure the Tabasco and Worcestershire are FG, then replace the flour with GF flour or create a cornstarch slurry with 2 Tbsp cornstarch and 1/4 cup broth. Add slurry with the clams.
5. **To use fresh clams,** you'll need 7 pounds of clams. Be sure to clean them very well and steam them until they open. Then chop the meat. See more tips in the post above.
6. **Store leftovers** in the fridge in an airtight container for 3-5 days. Freezing is not recommended, because the texture changes when frozen.

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