



Adventure Coast Clam Chowder!

Recipe is courtesy the Oregon Coast Culinary Institute

2 qt canned, minced clams, with their juice;

OR fresh shucked clams, with their juice.

1 ½ qt clam juice

10 oz salt pork, ground or fine diced

1 lb onions, small dice

4 oz flour

2 lb potatoes, small dice

2 ½ qt milk, hot

1 cup heavy cream, hot

Salt and white pepper to taste

- Drain the clams reserving the juice. If you are using fresh clams, chop them, being sure to save the juice.
- Combine the reserved clam juice and 1 ½ qt clam juice in a saucepan. Bring to a boil.
- Remove from the heat and keep the liquid hot for later.
- In a heavy saucepot or stockpot, render the salt pork over medium heat.
- Add the onions and cook slowly until soft. Be careful not to brown them.
- Add the flour and stir to make a roux. Cook the roux slowly for 3-4 minutes, but do not let it brown.
- Using a wire whip, slowly stir the hot clam juice liquid into the roux. Bring to a boil, stirring constantly to make sure the liquid is smooth.
- Add the potatoes. Simmer until tender.
- Stir in the clams and hot milk and cream. Heat gently, but do not boil.
- Season to taste with salt and pepper.

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