

# Clam

# Chowder

# 3-Ways

*Like lobster rolls and stuffies, Rhodies all have their own way of making chowder. Some folks swear it should be creamy. Some swear it should be clear. Some crazies think it should be red...though they're clearly not from here... Here's how to create clammy, healthy-ish versions of all three.*

## The Catch

12-16 3-4 inch Quahogs

OR 20-24 Cherrystones

OR 12-16 4-5 inch

Surf Clams

(2 cups clam meat)

4 cups clam juice

## The

## Groceries

8-12 ounces salt pork

4 stalks celery, diced

2 onions, diced

2 cloves garlic, minced

2 medium potatoes, diced

½ teaspoon dill and/or thyme

¼ teaspoon black pepper

## The Extras

oyster crackers for serving

2 cups heavy cream for

‘New England Style’ and

optional 4 Tablespoons

cornstarch

2 cups marinara for

‘Manhattan Style’ and

dash red pepper flakes

# The How To



- STEAM and CLEAN clams according to **STEAMING BIG CLAMS FOR RE-COOKING** (page 18). STRAIN and SAVE 4 cups juice.
- CHOP clams into ¼ inch chunks either by hand, with kitchen scissors or preferably, by a quick pulse in a food processor. SET ASIDE.
- SLICE the ‘rind’ off of the salt pork, if there is one. DICE salt pork into ¼ inch cubes. If part of it is totally white fat only and that bothers you, you can throw some out. Make sure at least 8 ounces make it into the pot.
- HEAT salt pork over medium heat in a big pot until fat renders and it gets golden brown all over, about 5 minutes. Pieces should be half of their starting size. It may stick to the bottom of the pot and that is okay, so long as it doesn’t burn. (Some people now discard these pork crackles, keeping only the liquid fat. We feel like that’s a waste – who doesn’t like a little bacon in their chowder?)
- ADD celery and onion and COOK until onion is translucent, about 3 minutes. USE this time to scrape up brown stuff from the bottom.
- ADD garlic and cook for 1 minute.
- ADD clam juice, potatoes, and spices.
- DECIDE what ‘style’ of chowder you are making.
  - If making clear ‘Rhode Island-Style’ chowder – ADD 4 cups water and SIMMER 20 minutes. ADD clams. SIMMER 10 minutes.
  - If making ‘New England-Style’ creamy chowder, ADD 2 cups water and SIMMER 20 minutes. Then ADD clams and 2 cups heavy cream and SIMMER 10 minutes. (If ‘thick’ chowder is desired, you can mix 4 tablespoons of cornstarch into cold cream before adding. Stirring is then required.)
  - If making ‘Manhattan-Style’ red chowder, ADD 2 cups water, 2 cups marinara sauce and a dash red pepper flakes and SIMMER 20 minutes. ADD clams. SIMMER 10 minutes.
- SERVE with oyster crackers and remember to SCOOP clams from bottom.

**Yield:** 2½ quarts chowder.

**Kitchen Time:** 50 minutes.

**In Season:** Year-round.