



# New England Clam Chowdahhhh

Servings: 0 servings

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## Ingredients

3 c onions, diced  
3 c celery, diced  
5 lb potatoes, diced  
6 can(s) corn, cream-style  
6 can(s) corn, or 6 ears of fresh corn kernels  
6-6.5 oz can(s) minced clams with juice  
4 1/2 stk butter  
2 1/4 c unbleached white flour  
3 qt heavy cream  
4 1/2 tsp kosher salt  
4 1/2 tsp pepper, freshly ground  
3 lb pepper bacon, cut into 1/2 inch pieces  
2 Tbsp hot pepper sauce

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## Directions

1

Drain the clams, but reserve the juice.  
Also, if you are using canned corn, drain well.

2

Add the bacon to a large stock pot, and cook the bacon until almost crisp.

3

Add the onions and celery to the bacon, cook until tender.  
Then add the potatoes, clam juice, and just enough water to barely cover the veggie/ bacon mixture.  
Cover and simmer.  
Cook potatoes until JUST fork tender; careful not to over cook the potatoes.

4

In the meantime, in a 5 qt pan, melt the butter, add the flour, whisk to blend and cook for about two minutes.  
Add the cream, cook and stir until smooth and thick, using a wire whisk, until desired thickness.

5

Once your "chowda" is as thick as you wish, remove the pot from the stove, and add the cream mixture, drained corn, creamed corn, clams, and hot sauce.  
Stir to combine.

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