

Homemade New England Clam Chowder

1 Gallon - Serves 8

Serving size: approximately 14 ounces

For a smaller amount of people, just cut the recipe in half to make ½ a gallon.

Ingredients:

- [Intershell Clam Chowder Kit - 2 Lb \(4 cups\) Chopped Clams & 2 lb \(4 cups\) Clam Juice](#)
- 2 cups light cream
- 1 cup butter (or margarin)
- 2 cups chopped onions
- 1 cup flour
- 4 cups milk
- 2 cups potatoes chopped – partially boiled
- 2 tsp salt
- 1 tsp pepper



Cooking Instructions:

1. In an 8-quart heavy bottom pot on medium heat, melt the butter then add the onions. Stir and cook onions until they are translucent – about 4-6 minutes.
2. Add the flour and whisk it together (preparing the roux) with the butter and the onions until the flour lumps are gone and the flour, onions and butter are well mixed. This mixture will be thick and tend to stick to the bottom so be careful not to burn the ingredients in this step. Stir constantly – about 2-3 minutes.
3. Add the clam juice and whisk the ingredients together until the roux becomes a smooth sauce and any flour lumps have disappeared – about 1-2 minutes.
4. Add the milk and continue to whisk the sauce on medium heat about 1-2 minutes. Lower the heat and simmer the sauce for another 5-7 minutes.
5. Add the diced blanched potatoes (either blanch in boiling water or microwave for about 4 minutes. Canned diced potatoes also work well) and the chopped surf clams. Carefully stir all the ingredients together for 2 minutes.
6. Add the salt and pepper and stir 1 minute.
7. Add the light cream and stir all the ingredients together and simmer for another 10 minutes. Serve warm.

