



# OVTC

## Christmas Recipe



### Clam Chowder

#### **Chuck Hobbs**

Clam Chowder, not necessarily everyone's idea for a Xmas recipe. However, as a family we have had it for years on Xmas Eve, and as Military it is traditional to have it at the Jan 1 New Year's Levee (get together).

2 slices bacon (I often use 4-6 slices ), cut into  $\frac{1}{4}$  to  $\frac{1}{2}$  inch pieces on the width.

1 onion diced into  $\frac{1}{4}$  to  $\frac{1}{2}$  inch cubes

3 Tbsp flour (45 ml)

3 cans (5 oz/ 142 gm) clams, juice reserved. I like to rinse the clams and strain the juice. Depending on personal choice, you can leave the clams whole, or chop smaller.

1 cup (236 ml jar) clam juice

1 cup (250) chicken stock

2 medium red potatoes, peeled and cut into  $\frac{1}{2}$  inch cubes

1 bay leaf

$\frac{1}{4}$  Tsp (1 ml) salt

$\frac{1}{4}$  Tsp (1 ml) dried thyme

1 cup (250 ml) 10% cream

$\frac{1}{8}$  Tsp (0.5 ml) Cayenne pepper

In a big casserole, cook the bacon on medium for about 5 minutes, or just until they are done. Remove from pot.

Add the cut up onion to the pot, and cook in the bacon grease for about 5 minutes, or just until they are transparent.

Add the flour to the onions, and constantly stir for about one minute.

Add the reserved Clam juice, bottled Clam juice, chicken stock, cut potatoes, bay leaf, salt and thyme.

Bring to a brief boil, reduce temperature and let simmer for 15-20 minutes until the potatoes are just tender, but not falling apart.

Add the cream, clams and bacon, and simmer briefly to blend the flavours.

Serve and enjoy.

A great clam chowder, easy to make, and is open to minor changes / additions such as celery you might like to make to the recipe. It reheats very well, if you have any leftovers from the first serving.