

South Coast Clam Chowder

SEAFOOD FEATURED: Littleneck, Butter or Razor clams

by Chef Sheryl McDonald

INGREDIENTS	INSTRUCTIONS
<ul style="list-style-type: none">● 6 cups diced potatoes● 1 lb bacon, diced● 1 cup chopped onion● 1/8 cup flour● 4 cups chopped clams, undrained if canned● ½ cups clam juice (only if fresh clams used)● 2 cups milk● 2 cups ½ & ½● salt & pepper to taste● butter to taste	<ul style="list-style-type: none">– Boil potatoes until just slightly soft.– Saute bacon until it begins to render.– Add onion and cook until translucent. Drain liquid. Stir in flour.– Add potatoes to bacon/onion mixture.– Add clams with liquid (or juice if fresh clams) and cook for 5 minutes.– Add milk and ½ & ½. Heat to a slow boil stirring frequently to avoid scorching. Cook until potatoes are soft.– Add salt and pepper to taste.– Dot with butter when serving.– Serves 6-8

RECIPE SOURCE: Restaurant, cookbook, or chef | CHEF: OSG Staff Name |
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