



Lunch Club

New England Clam Chowder
with Chef Bridget Charters

Clam Chowder

Brown Butter Croutons

Parsley-Oil

Recipe Tips and Tricks

Prep before class:

- Sort all ingredients per recipe
- Wash clams (or open can!)
- Heat stock or clam juice
- Pre-heat oven for croutons

Equipment:

- Chef's knife 8" or 9" - sharpened
- 3-4" paring knife or vegetable peeler
- Cutting board
- 2 handled soup pot
- Baking sheet for croutons
- Parchment paper
- Wooden spoon

Ingredients:

- 2 cups dry white wine, can sub water or cooking clams
- 1 cup bottled or canned clam juice, or more if subbing canned clams
- 3 pounds Manila or steamer size clams, scrubbed and rinsed (can sub canned clams)
- About 2 cups of clam meat
- ¼ pound sliced bacon, cut into ½ -inch dice
- 1 cup finely diced celery (about 2 medium stalks)
- 1 cup finely diced leeks (white and light green part only, about 2 small leeks)
- 2 medium potato
- 1 stick of unsalted butter
- 4 tablespoons all-purpose flour
- 2 cups heavy cream, can sub half and half
- ½ bunch fresh thyme
- 1 lemon
- Freshly ground black pepper and kosher salt
- ½ loaf rustic bread