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That's what I'm talking about

HAMILTON
relay

"We love the beaches so much we even go there on cold winter days!"

That's what I'm talking about



New England Clam Chowda

Ingredients:

6 slices bacon (crisp recommended)
1/4 cup diced carrots
1/2 cup chopped celery
1/2 cup finely diced onion
1/4 cup all-purpose flour
1 Tbsp cornstarch
1/2 tsp salt (sea salt is best)
1/4 tsp ground black pepper
3 (8 oz) cans clams
2 (8 oz) jars clam juice
3 cups of milk
1 cup of half and half cream
1 1/2 cups cubed potatoes
1 (8 oz) package white cheddar cheese, shredded (optional)
2 Tbsp chopped fresh parsley
1 Tbsp of dill

Directions:

1. Cook bacon over medium heat until crisp. Remove bacon, drain on paper towels and crumble. Reserve. Drain clams, reserve juice.
2. Cook and stir carrot, celery and onion in bacon fat until onion is transparent.
3. Stir in flour, cornstarch, potatoes, dill, salt and pepper. Cook and stir until mixture is bubbly. Add reserved clam liquid to clam juice to measure 3 1/2 cups; stir juice, milk and cream into the vegetable mixture.
4. Heat just to boiling, and reduce heat to simmer. Cook, stirring occasionally, until mixture thickens.
5. Cut up potatoes and boil separately.
6. Add clams, potatoes and cheese; stir until cheese is melted. Sprinkle with reserved bacon and garnish with chopped parsley.
7. Serve with Oyster Crackers.