

# IGGY'S DOUGHBOYS & CHOWDER HOUSE RECIPES

## NEW ENGLAND CLAM CHOWDER

- 12 tablespoons (1 1/2 sticks) unsalted butter, divided
- 2 cups chopped yellow onions (2 onions)
- 2 cups medium-diced celery (4 stalks)
- 4 cups peeled medium-diced boiling potatoes (8 potatoes)
- 1 1/2 teaspoons minced fresh basil leaves (1/2 teaspoon dried)
- 1/2 teaspoon black pepper
- 1 quart (4 cups) clam juice
- 1/2 cup all-purpose flour
- 2 cups half and half
- 2 cans Iggy's clams

### DIRECTIONS

Melt 4 tablespoons (1/2 stick) of the butter in a large heavy-bottomed stockpot. Add the onions and cook over medium-low heat for 10 minutes, or until translucent. Add the celery, potatoes, basil, and pepper and sauté for 10 more minutes. Add the clam juice, bring to a boil, and simmer, uncovered, until the vegetables are tender, about 20 minutes.

In a small pot, melt the remaining 8 tablespoons of butter and whisk in the flour. Cook over very low heat for 3 minutes, stirring constantly. Whisk in a cup of the hot broth and then pour this mixture back into the cooked vegetables. Simmer for a few minutes until the broth is thickened.

Add the half and half and clams and heat gently for a few minutes to cook the clams. Taste for salt and pepper. Serve hot.