

Fish and Shellfish

New England Clam Chowder

Ingredients:

Prep time 15 minutes,

Serves 6-8

16 oz. minced clams

1/2 cup each finely chopped onions, celery and Carrots

6 Tbsp. Butter

3 cups G/F seafood broth

3/4 tsp. salt

1/2 tsp. white pepper

2 cups light cream

3 T corn starch

5 T cold water

1 Tbsp. minced parsley

Instructions:

Saute vegetables in 3 tablespoons butter. Add clams, seafood broth, salt and pepper. Simmer, covered for 5 minutes. Add light cream and heat gently. Combine corn starch and water together add slowly and bring back to a simmer add remaining 3 tablespoons butter and add to chowder. Cook and stir until slightly thickened. (If you like your clam chowder thin do not add the corn starch and water.) Sprinkle with parsley. ENJOY!

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