

NEW ENGLAND CLAM CHOWDER

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WHAT YOU NEED

- 1-2 Cans of Minced Clams (6.5-10 Oz)
- 4 Medium Potatoes Peeled and Cubed, about 2-3 Cups
- 2 Tbsp Butter
- 1 Medium Onion Diced, about 1 Cup
- 2 Cups Chicken Stock
- 3 Tbsp Flour
- 1 Can Evaporated Milk, 12 oz
- Dutch Oven/Small Stock Pot
- Wooden Spoon and Ladle
- Salt and pepper to taste

DIRECTIONS

- Prepare your ingredients. Place your pot over medium heat. Add your butter and onion until the onion is tender. Add your flour then cook stirring constantly for 2 minutes, until flour has become a paste with the butter.
- Add your potatoes, chicken stock, evaporated milk, and the liquid from your clams. Heat to a simmer, then cook over low for 20 minutes stirring every 2-3 minute. Be sure to scrape to bottom to prevent burning.
- Finally, add your minced clams. Cook for another 2 minutes. Remove from heat, and let cool 5 minutes before serving.