

CASTLE HILL INN

EST. 1875

cornbread's clam chowder

ingredients

1 quart chopped clams
2 stalks celery, washed and diced
4 yukon gold potatoes, peeled and small diced
1 medium spanish onion, peeled and small diced
1 cup chopped bacon, small diced
3 tbs dry sherry
1 quart clam juice, brought to a simmer
2 cups whole milk
½ pound ap flour
½ pound unsalted butter
kosher salt to taste
ground black pepper to taste
fresh dill to taste

procedure

1. combine the butter and bacon in a large stockpot and sauté until crispy.
2. add the onions and celery, sauté over medium heat until softened, but not browned.
3. add the flour and stir with a wooden spoon to create a roux. cook until flour absorbs all liquid, 2-3 minutes.
4. slowly mix in the clam juice, stirring constantly to ensure there are no lumps of roux remaining. stir in the potatoes and milk.
5. add the clams, and bring the soup to a boil. reduce the heat to a low simmer and cook until the potatoes are tender. stir in the sherry and season the chowder with salt, pepper, and dill to taste.

