



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

JAN 2018  
Recipe 104

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## New England-Style Clam Chowder Soup

### PREPARATION

1 - Melt butter in a large saucepan over high heat. Add bacon, celery and onion, and sauté until vegetables are tender (about 10 minutes).

2 - Meanwhile, bring wine to the boil in a separate large saucepan over high heat. Add clams, cover with a lid and shake pan occasionally until they open (2-3 minutes). Strain through a fine sieve, set clams aside to cool slightly and add cooking liquid to the bacon mixture along with the stock. Remove the clam meat from most of the shells, reserving a few to garnish.

3 - Bring stock mixture to the boil over medium-high heat, add potatoes, cream and bay leaf, and simmer uncovered until potatoes are tender (15-20 minutes). Add bream, reduce heat to medium and simmer uncovered until bream is almost cooked through (4-5 minutes). Add scallops and simmer until almost cooked (1 minute), then stir in parsley and reserved clams and clam meat and season to taste.

4 - Serve hot, scattered with extra parsley and with crackers or crusty bread for dipping or breaking over.



### INGREDIENTS

- 3 tablespoons butter
- 1/2 pound rindless bacon, chopped
- 2 celery stalks, finely chopped
- 1 onion, finely chopped
- 1/2 cup dry white wine
- 2 lbs. clams, soaked in cold water for 1 hour to remove grit
- 3 cups chicken stock
- 4 cups peeled and cubed potatoes
- 1/2 cup pouring cream
- 1 dried bay leaf
- 2 skinless bream fillets (400gm), pin-boned and cut into 3cm-4cm pieces
- 12 scallops, white muscle trimmed
- 2 tablespoons coarsely chopped flat-leaf parsley

### COOK'S NOTE:

Chowders are so satisfying in winter and it's the ideal time of year for many shellfish, too. Enjoy with crackers or crusty bread for a savory winter meal.

Bon Appétit!  
-George