

CLIFF HOUSE CLAM CHOWDER

Clam Chowder has been on the menu since 1872. Guests always tell us how exceptional it is. This recipe won a coveted award at the Boston Harbor Fest in July 2003. All of you non-New Englanders will please note there are no tomatoes to be seen anywhere near this soup pot. The very mention of that “other place’s” version causes the Weare family to shudder. The Maine legislature once introduced a bill to outlaw forever the adulteration of Maine Clam Chowdah with that dreaded red interloper. This recipe is fun to make, but the missing ingredient just may be eating it while longing for our dining room view of the vast Atlantic.

SHOPPING LIST

| | |
|---|---------------------------------------|
| 3 teaspoons unsalted butter, melted | 2 cups clams, finely chopped |
| 6 slices apple wood smoked bacon | 1 ½ cups clam broth |
| ½ cup white onion, diced | 3 cups heavy cream |
| ½ cup celery, diced | ⅛ teaspoon ground white pepper |
| 1 large ear of native corn, kernels removed | 1½ cups potato, peeled and diced |
| ¼ teaspoon fresh thyme, finely chopped | 5 drops Tabasco Sauce |
| ⅛ teaspoon fresh basil, finely chopped | 1 teaspoon Worcestershire sauce |
| ⅛ teaspoon fresh oregano, finely chopped | 2 tablespoons arrowroot or cornstarch |
| | 2 tablespoons water |

DIRECTIONS

1. In a 4-quart pot, melt butter and sauté bacon until golden brown. Add diced onions and celery, and sauté until tender and translucent.
2. Place corn kernels on a small sheet pan and roast at 350°F for approximately 6 minutes. Set aside when finished.
3. Add clam broth, white pepper, Worcestershire sauce, Tabasco Sauce, potatoes and fresh herbs to the 4-quart pot. Cook for approximately 13 minutes to soften potatoes and incorporate flavors. Add heavy cream, chopped clams and corn. Bring to a boil and thicken with equal parts arrowroot and water.

Serves 5

