

# New England Clam Chowder

Cook's Illustrated Best American Classics

Serves 6

Submitted by Elizabeth Mandel

## Ingredients

- 4 6 1/2 oz cans minced clams, drained, juice (about 16 oz) reserved
- water + reserved clam juice to equal 3 cups
- 4 slices thick-cut-bacon (about 4 oz), cut into 1/4" pieces
- 1 large Spanish onion, chopped medium
- 2 Tbsp flour
- 1 1/2 lbs red potatoes (about 4 medium), scrubbed and cut into 1/2" dice
- 1 large bay leaf
- 1 tsp fresh thyme leaves or 1/4 tsp dried thyme
- 1 cup heavy cream
- 2 Tbsp minced fresh parsley leaves
- salt and ground black or white pepper

## Instructions

1. Fry bacon over medium-low heat until the fat renders and the bacon crisps, 5-7 minutes. Add the onion and cook, stirring occasionally, until softened, about 5 minutes.
2. Add the flour and stir until lightly colored, about 1 minute.
3. Gradually whisk in reserved broth, water, and reserved clams. Add the potatoes, bay leaf, and thyme and simmer until potatoes are tender, about 10-15 minutes.
4. Add the clams, cream, parsley, and salt (if necessary) and ground pepper to taste; bring to simmer. Remove from the heat, discard the bay leaf, and serve immediately.