

# New England Clam Chowder

written by The Recipe Exchange | June 4, 2015

## **Ingredients**

4 strips raw bacon – chopped  
2 ribs celery – chopped  
1 sm. onion – chopped  
1 3/4 cups chicken broth  
10 oz. can whole baby clams – drained  
8 oz. bottle clam juice  
2 med. potatoes – cubed small  
1 Tbls. fresh minced parsley OR 2 tsp. dried parsley flakes  
1/2 tsp. celery salt  
1/4 tsp. garlic powder  
1 cup heavy whipping cream  
2 Tbls. all-purpose flour

## **Directions**

In a large saucepan over medium-high heat, cook bacon, stirring often, for 2 minutes; add celery and onion and sauté for 3 minutes.

Add broth, clams, clam juice, potatoes, and spices to pan; simmer, stirring occasionally, over medium-low heat until potatoes are tender, about 20 minutes.

Whisk together the cream and flour; stir mixture into the pan; simmer, stirring often, until thickened.