

Clam Chowder Soup

Creamy New England clam chowder with tender clams, crispy bacon, and potatoes. Rich, hearty soup perfect for cold days. Ready in 35 minutes!

15 min

PREP

20 min

COOK

35 min

TOTAL

2

SERVINGS

Easy

DIFFICULTY

Clam Chowder Soup

Ingredients

- 5 lb clam
- 3 cup water
- 4 slice bacon
- 3 tbsp butter
- 1 onion
- 2 celery stick
- 1 clove garlic
- 1 tbsp flour
- 1 cup heavy cream
- 4 cup potato
- 1 tsp oregano
- 1 bay leaf
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare the clams**

Place 5 pounds of clams in a large pot with 3 cups of water. Cover and bring to a boil over high heat, then cook for 5-8 minutes until the clams open.
- 2** Remove the opened clams with a slotted spoon and discard any that remain closed. Strain the clam cooking liquid through a fine-mesh strainer lined with cheesecloth or coffee filters and reserve it.
- 3** Remove the clam meat from the shells and chop it coarsely into bite-sized pieces. Set aside.
- 4 Cook the bacon**

Cook 4 slices of bacon in a large heavy-bottomed pot over medium heat for 6-8 minutes until crispy. Remove the bacon and crumble it, leaving 3 tablespoons of fat in the pot.
- 5 Build the base**

Add 1 diced onion and 2 diced celery stalks to the bacon fat. Cook for 5 minutes until softened and translucent, stirring occasionally.

- 6 Add 1 clove of minced garlic and cook for 1 minute until fragrant. Sprinkle 1 tablespoon of flour over the vegetables and stir constantly for 2 minutes until the flour is golden and coats everything evenly.
- 7 **Add liquids and potatoes**
Gradually whisk in the reserved clam juice and 4 cups of milk, stirring constantly to prevent lumps. Add 1 cup of diced potatoes and 1 teaspoon of dried thyme.
- 8 Add 1 bay leaf and bring the mixture to a gentle simmer. Cook for 15 minutes until the potatoes are fork-tender, stirring occasionally to prevent sticking.
- 9 **Finish and serve**
Stir in the chopped clams and cook for 2-3 minutes until heated through. Season with 1 teaspoon each of salt and pepper, adjusting to taste.
- 10 Remove the bay leaf and ladle the chowder into bowls. Garnish with the crumbled bacon and serve immediately.

Tips

Steam fresh clams in a separate pot with white wine or water, then strain the cooking liquid through coffee filters to remove any sand or grit before adding to your chowder base.

Cook bacon until very crispy and reserve some pieces for garnish - the extra texture contrast makes each bowl more interesting and visually appealing.

Cut potatoes into uniform ½-inch cubes so they cook evenly and don't fall apart during the simmering process.

Add cream gradually while stirring constantly, and never let the chowder come to a full boil after adding dairy to prevent curdling.

Taste and adjust seasoning at the end - clams and bacon are naturally salty, so you may need less salt than expected.

For deeper flavor, sauté the vegetables in bacon fat until they're lightly caramelized before adding flour and liquid ingredients.

Make chowder a day ahead when possible - the flavors develop and improve significantly after resting overnight in the refrigerator.

Keep finished chowder warm on the lowest heat setting, stirring occasionally, if serving later to prevent a skin from forming on the surface.