

New England Clam Chowder

3/4 ounce salad oil
1/2 teaspoon chopped garlic
1 cup diced celery
1 cup diced carrots
1 cup diced onions
1/2 teaspoon basil
1/2 teaspoon oregano
1 teaspoon thyme
1/2 teaspoon salt
3/4 gallon clam stock or juice
3 large peeled and diced potatoes
Roux (3/4 pound butter and 1 1/2 cups flour)
2 cups drained, chopped clams

In large pot saute the oil and garlic about 2 minutes. Add diced vegetables and saute for 10 minutes or until vegetables are tender. Add herbs and salt. Add clam stock and bring to a boil. Add potatoes and bring to a boil again. Add roux and chopped clams, reduce heat and simmer for one hour.

Yield: 10 to 12 servings
Prep Time: 20 minutes
Cook Time: 1 hour 20 minutes