



## CHERRYSTONE CLAM CHOWDER

with Fresh Clams, Potatoes, Salt Pork and Rich Broth

BY DAN HUGELIER, CMC

INGREDIENTS

60 ea Cherrystone Clams  
1 qt White Wine  
1 lb Whole Butter  
½ lb Salt Pork, ground  
3 ea Medium Onions, minced  
2 cups Celery, fine dice  
2 ea Garlic Cloves, minced  
3-4 C White Roux, made with butter  
8-10 ea Large Potatoes, 3/8" dice  
1 qt Heavy Cream  
To Taste Salt, White Pepper, Cayenne,  
Lemon Juice, White Balsamic Vinegar

METHOD

DAY 1 Cut 1-2" hotel pan white mirepoix. Combine with 1 gallon white wine, the juice of 4 lemons, seasoning. Scrub clams clean. Braise clams until tender. Remove clams, reserve cuisson.

DAY 2 Remove clams from shell, and scrape to remove mud from clams. Once cleaned, mince clams. Render ground salt pork. Add onions, celery, and garlic, sweat, but do not brown. Add stock, slightly thicken with roux. Add sachet and minced clams. Simmer one hour. Add potatoes, cook til tender. Season to taste.

YIELD: 3 GALLONS