

New England Creamy Clam Chowder Soup Recipe – Comfort Food
<https://www.youtube.com/watch?v=FRNcmhvdUGA>
Transcript: <https://dontveter.com/ec/clamchowder-new-england.pdf>

Homemade clam chowder is easy and such a treat.

It's creamy, but light, and so satisfying.

This one's loaded with tender clams, silky potatoes, and crunchy bacon..

Start with some quick prep so your ingredients are ready when you need them.

Chop two ribs of celery, and if you don't love celery, finely chop them so you still get all the flavor and they disappear into the soup.

Thinly slice two carrots into thin rings or half rings.

And finely dice one small onion.

I have six slices of bacon here that I've cut into 1/2-inch pieces.

Place a large pot or Dutch oven over medium-high heat, and add the bacon, stirring occasionally until browned.

Once the bacon is crispy, remove it to a paper towel-lined plate.

Keep about three tablespoons of the bacon grease in the pot and add your chopped carrots, onions, and celery.

Continue cooking over medium-high heat, stirring occasionally, for about seven to eight minutes or until softened and lightly golden.

Sprinkle in four tablespoons of flour, then stir and saute another minute.

Stir in two cups of chicken broth and one cup of chopped clams with their juice.

Season with one bay leaf, half a teaspoon of Tabasco sauce, half a teaspoon of dried thyme, and 1 1/2 teaspoons of salt, or salt to taste, and a 1/4 teaspoon of black pepper.

Bring the soup to a light boil.

While that's heating up, chop the potatoes into bite-size pieces about 1/4-inch thick.

Add those to the pot, then add two cups of milk and one cup of whipping cream.

Bring everything to a boil, then reduce the heat down to a simmer, cover and lightly boil until the potatoes are easily pierced with a fork. It can take about 20 minutes.

Keep in mind the soup will thicken more as it cools and if it becomes too thick, you can thin it out with more broth or milk.

Ooh, it is done, and I'm hungry! (laughs) So I'm pretty happy right now.

Oh yes, now that is a clam chowder my friends.

Before we load up, I'm going to add some garnish.

So we've got our crunchy bacon that I fried up earlier.

And some fresh cilantro. This is the surprising ingredient here but I'm telling you, it is so good.

I discovered this after trying my favorite restaurant's clam chowder.

And, time to serve. Okay, all about big portions here, let's see.

Ooh, so creamy, and it smells really good. Because it is good, let's just say that. (laughs) Ah, get in my belly!

Yum, I am so excited right now. Of course a little more garnish, to make every plate super pretty and irresistible.

Okay, there we go. Of course your fingers won't be covered in cilantro!

Okay, that's not important right now. Mm, it's so smooth and creamy and silky, without needing too much cream.

This is quite a bit lighter than any restaurant version I've tried, but it is just as satisfying.

This is delicious. You've got those little crunchy, salty bites of bacon, and the cilantro adds just a little bit of freshness.

The clams in here are tender and flavorful. This soup is really easy to make, but homemade is such a treat.

Make this and you'll be known for your clam chowder!

If you guys enjoyed this recipe, give me a great big cilantro-covered thumbs up below.

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