

# New England Clam Chowder



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

2T butter

1 garlic clove, finely minced

4 celery stalk, thinly sliced

3 green onion, thinly sliced

10oz pearl onions, peeled

2 pounds russet potatoes, peeled, cut in  
cubes

1 pound clams

4c chicken or vegetable broth

2c clam juice

1/2c curly~leaf parsley, chopped

2c milk, cream or half and half ~ more or  
less to taste

1c Parmesan cheese, grated

salt and pepper

Heat butter in heavy stock pan. Sauté garlic, celery and green onions until soft. Stir in onions and potatoes, tossing to coat with the butter. Add the stocks.

Cook potatoes until about 1/2 done. Add clams. Cook until potatoes are mushy and falling apart.

Purée with immersion blender. Add milk gradually until desired thickness and creaminess is achieved. You may not use all of the milk or if you like a thinner chowder, you may add more. Gradually stir in cheese until melted. Add parsley, season to taste with salt and pepper.

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**Debbie Spangler ~ Certified Personal Chef**

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