



## ROOM 39

1719 WEST 39<sup>TH</sup> STREET KANSAS CITY, MO 64111  
816-753-3939

### New England Clam Chowder

#### Ingredients:

1.5 # Bacon, cut into lardoons  
4 medium onions, small dice  
8 ribs of celery, small dice  
2T garlic, minced  
1# butter  
1 cup flour  
4 cans of clams, liquid drained off (reserve)  
4 qts of diced potato  
4 bay leaves  
2T thyme, minced  
2 qts whole milk  
2 qts heavy cream  
s&p

#### Method:

Render bacon, add onions and celery (cook on low until translucent), add garlic cook until fragrant. Add butter, melt, add flour and cook on low until flour taste is gone. Add clams, half the reserved liquid, potatoes, bay leaves, and thyme. Cook until potatoes are tender then add milk and cream. Bring to a boil and simmer just a little more for flavor development. Season with cayenne, salt and pepper.