
DIANE'S CHOWDER

Diane Rupert
Honorary Clubhouse
Guest Chef

Ingredients:

4	bacon slices, diced	1	pinch	garlic, chopped
1	medium onion, diced	1	pinch	white & black pepper
3	celery stalks, diced	1	pinch	cayenne to taste
¼ lb	potatoes, blanched & diced	1	tsp	marjoram
4	cups heavy cream	2	tsp	fresh basil, chopped
2 ½	cups clams, chopped	1	tsp	Italian seasoning
1/3	cup flour	¼	tsp	dill
½	cup half & half	½	tsp	thyme
3	oz butter	2		bay leaves
2	oz clam base	1/8	cup	fresh parsley, chopped
1 ¼	cups clam juice	—		old bay seasoning

Method:

1. Cook bacon until transparent.
2. Add butter to onions, celery and all the seasonings except dill and parsley. Cook until tender.
3. Add flour and cook 3 to 4 minutes over low heat. Add all dairy products, clam nectar and base. Heat just under boiling point.
4. Steam potatoes and cool.
5. Add chopped clams and potatoes. Bring to a boil slowly and cook for 2 to 3 minutes. Add dill and parsley to serve.

Notes:
