

# Easy Clam Chowder

*Clam chowder is easier to make than you think – and the homemade version is unbelievably creamy, flavorful, and chockful of clams!*

## Ingredients:

4 slices bacon, diced  
2 tablespoons unsalted butter  
2 cloves garlic, minced  
1 onion, diced  
½ teaspoon dried thyme  
3 tablespoons all-purpose flour  
1 cup milk

1 cup vegetable stock  
2 (6.5-ounce) cans chopped clams, juices reserved  
1 bay leaf  
2 russet potatoes, peeled and diced  
1 cup half and half\*  
Kosher salt and freshly ground black pepper, to taste  
2 tablespoons chopped fresh parsley leaves

## Directions:

Heat a large stockpot or Dutch oven over medium high heat. Add bacon and cook until brown and crispy, about 6-8 minutes. Transfer to a paper towel-lined plate, reserving 1 tablespoon excess fat in the stockpot. Melt butter in the stockpot. Add garlic and onion, and cook, stirring frequently, until onions have become translucent, about 2-3 minutes. Stir in thyme until fragrant, about 1 minute. Whisk in flour until lightly browned, about 1 minute. Gradually whisk in milk, vegetable stock, clam juice and bay leaf, and cook, whisking constantly, until slightly thickened, about 1-2 minutes. Stir in potatoes. Bring to a boil; reduce heat and simmer until potatoes are tender, about 12-15 minutes.\* Stir in half and half and clams until heated through, about 1-2 minutes; season with salt and pepper, to taste. If the soup is too thick, add more half and half as needed until desired consistency is reached. Serve immediately, garnished with bacon and parsley, if desired.

## Notes:

\*Half and half is equal parts of whole milk and cream. For 1 cup half and half, you can substitute ¾ cup whole milk + ¼ cup heavy cream or ⅔ cup skim or low-fat milk + ⅓ cup heavy cream.

\*Cooking time may need to be adjusted depending on the thickness of the potatoes.

