



South Coast Clam Chowder

45 min

CA

OR

WA

6-8

Ingredients

6 cups diced potatoes

1 lb bacon, diced

1 cup chopped onion

1/8 cup flour

4 cups chopped clams, undrained if canned

½ cup clam juice (only if fresh clams used)

2 cups milk

2 cups half & half

Salt & pepper to taste

Butter to taste

Boil potatoes until just slightly soft.

Sauté bacon until it begins to render.

Add onion and cook until translucent. Drain liquid.

Stir in flour.

Add potatoes to bacon/onion mixture.

Add clams with liquid (or juice if fresh clams) and cook for 5 minutes.

Add milk and half & half.

Heat to a slow boil stirring frequently to avoid scorching.

Cook until potatoes are soft.

Add salt and pepper to taste.

Dot with butter when serving.

Recipe and photo by Sheryl McDonald, OSU Extension Service - Curry County

Species Group

Clams, Mussels, Oysters