

Deep-Sea Chowder



PREPARATION TIME
30 minutes



COOKING TIME
15 minutes



PERFECT PARTNER
salted crackers



The cost of this traditional chowder can be divided among several servings. All you need to do is double or even triple the quantity of potatoes and add $\frac{1}{2}$ to 1 cup of water or clam juice to the chowder.

SHOPPING LIST

- bacon • celery • shrimp
- clams • potatoes • corn
- half-and-half

ON HAND

- onion • salt

Deep-Sea Chowder

INGREDIENTS

- 4 slices bacon, chopped
- 1 large onion, chopped
- 2 stalks celery, chopped
- 1 pound shrimp
- 2 (7-ounce) cans minced clams
- 1 (14.5-ounce) can whole potatoes, drained
- 1 (8-ounce) can corn, drained
- 3 cups half-and-half
- 1 teaspoon salt

SERVES **6**

COOK'N *Express*

• Peeling and deveining shrimp is a time-consuming task. Instead, try substituting frozen popcorn shrimp that are already peeled and cleaned.

Make Ahead

Prepare this chunky chowder 24 hours ahead to allow time for the flavors to blend.

VARIATION

For a special treat, add 1 pint of fresh undrained oysters during step 1.

1 Heat a soup pot over medium heat; add bacon. Fry bacon until crisp, about 5 minutes. Drain most of drippings. Add onion and celery. Cook, stirring, until onion is tender, about 5 minutes.



2 Peel shrimp; chop into bite-size pieces. Add shrimp to pot.

3 Add undrained clams, potatoes, corn, half-and-half and salt to the pot.



4 Heat chowder until hot but not boiling, about 15 minutes. Serve immediately.