

Classic New England Clam Chowder

Serves: 4-6

Ingredients

- 2 slices bacon, cut into small pieces
- 2 tbsp unsalted butter
- 2 stalks celery, diced
- 1 small yellow onion, diced
- 2 large russet potatoes, diced
- 2 tbsp all-purpose flour
- 1 bottle [Crown Prince Natural Clam Juice](#)
- 1 ½ cups heavy cream
- 1 can [Crown Prince Natural Whole Baby Clams in Water](#)
- salt and black pepper, to taste



Directions

Heat a medium pot over medium heat until warm. Add cut up bacon, stirring occasionally until bacon is brown and crisp. Add butter, celery and onion. Stir occasionally until onions are translucent. Add potatoes and flour. Stir constantly to combine for at least 3-5 minutes. DO NOT allow flour to get brown. Add clam juice and stir until smooth. Add heavy cream and clams, and season to taste. Lower heat to medium low and simmer until potatoes are tender, approximately 25-35 minutes.

Serve hot.