



New England Clam Chowder

Since 1989, The Vanilla Bean Café has been making and offering quality food to their guests. Our New England Clam Chowder is one of our most popular menu items—it's a classic recipe and yields a delicious and creamy chowder.

2 oz. Bacon Fat	2 Tbls Chopped Parsley
2 oz. Butter	1 Bay leaf
1 Large Onion	1/2 Cup Flour
6 Stalks Celery	1/2 Cup Instant Mashed Potatoes
1 Tbls Garlic	4 Chef Potatoes, peeled and chopped
1/2 tsp Salt	1 Quart Clam Juice
1 tsp Pepper	3 Cups Chopped Clams
1 Drop Tabasco	1 1/2 Cups 1/2 & 1/2
1/2 tsp Celery Salt	1/4 Cup Chopped Parsley
1/2 tsp Thyme (leaf)	

Melt butter and bacon fat in large pot. Cook onion, celery and garlic until tender.

Add seasonings and then add flour and instant mashed potatoes.

Turn off flame and stir until all flour is no longer visible.

Add clam juice and stir. Turn flame on high and continue stirring to avoid sticking and bring to a boil.

Add potatoes and stir; cook for 15 minutes or until potatoes are tender

Add clams, cream and parsley, stirring after each addition.

Simmer for 1/2 hour. Add salt or pepper to taste