

# Cooking Corner

Tips To Help You

## Creamy, Quick Clam Chowder Combines Comfort And Convenience

(NAPSA)—After a long day, perhaps nothing tastes better than a bowl of hot soup, and no soup may be more comforting than a steaming bowl of creamy clam chowder.

“I think clam chowder is particularly comforting because it warms the heart and soul by engaging all the senses with the aromas and flavors of home cooking,” said Ken Haedrich, author of *Soup Makes the Meal*.

Dairy Management Inc. (DMI), on behalf of the American Butter Institute (ABI), partnered with Haedrich to create a clam chowder recipe that’s both comforting and easy to cook at home. By combining convenience goods like canned clams and clam juice with fresh ingredients like all natural butter and vegetables, cooks can make a hearty, homemade chowder in less time.

“While simple and convenient, this recipe meets the three characteristics of a great-tasting chowder: a thick, creamy stock, chunky ingredients and a rich flavor,” said Haedrich. “My secret for an extra burst of flavor is to add a tablespoon of butter right before serving.”

For a twist on the recipe, try one of these variations:

• **Fresh from the Sea**—Substitute fresh clams for canned clams. Select 18 to 20 tightly closed live clams, then steam them just until they open (about 5 to 6 minutes, depending on size). Remove from shell, clean and add to chowder.

• **Seafood Sampler**—Slightly sweeten the chowder by stirring in a half pound of scallops, or use other fresh (uncooked) white fish



as an accent. Cut into bite-size pieces, then simmer gently for 10 minutes before serving.

• **Thyme for Flavor**—Boost the flavor by using fresh thyme leaves instead of dried ground thyme.

Haedrich suggests rounding out the meal with a mixed green salad tossed with a tangy vinaigrette, along with warm fresh bread topped with real butter.

Unparalleled flavor is achieved when all natural butter is used to create great-tasting dishes. Visit [www.butterisbest.com](http://www.butterisbest.com) for an array of meal ideas for any occasion. Everything from appetizers to entrees is just a click away.

### Quick Creamy Clam Chowder

**Makes: about 6 servings**

**Prep time: 10 minutes**

**Cook time: 25 minutes**

*Recipe provided by Ken Haedrich on behalf of the American Butter Institute.*

**3 slices of bacon**

**1½ cups peeled, all-purpose potato, in ¼-inch dice**

**4 tablespoons butter**

**1¼ cups finely chopped onion**

**1 rib celery, finely chopped**

**1 bay leaf**

**3 tablespoons all-purpose flour**

**2 (6.5-ounce) cans chopped clams**

**1 (8-ounce) bottle clam juice**

**¼ teaspoon dried thyme**

**½ cup heavy cream**

**Freshly ground black pepper to taste**

**Salt to taste**

**Crisp-cook the bacon in a skillet. Reserve bacon and transfer 1 tablespoon of the bacon fat to a medium-size soup pot. Crumble the bacon; reserve.**

**Put the diced potato in a small saucepan and add just enough water to cover; salt lightly. Bring to a simmer, cover, and gently boil potatoes for about 5 minutes, until barely tender. Remove from heat; reserve (do not drain).**

**Melt 3 tablespoons of butter with the bacon fat over moderate heat. Stir in the onion, celery, and bay leaf. Sauté the vegetables for 7 to 8 minutes over moderate heat, stirring often. Add the flour and continue to cook, stirring for 1 minute.**

**Stir the canned clams (and their juice), clam juice, thyme, and reserved potatoes (and their cooking water) into the pot. Bring to a simmer, stirring often, then add the heavy cream. Heat, then add salt and pepper to taste.**

**Stir in the remaining tablespoon of butter just before serving. Serve piping hot, garnished with the crumbled bacon. Discard the bay leaf before serving.**