Official BARS Clam Chowder
Lenny Clark & Ed Dutton

INGREDIENTS
• 1/2 lb. butter
• 7 medium Spanish onions (diced)
• 10 med. potatoes (cubed)
• 3 Bay leaves
• 2 qts. Quahog broth
• 2 qts. Quahog meat (chopped or minced)
• Salt & White Pepper (to taste)
• cream or 1/2 & 1/2 for consistency and or taste

METHOD
1) Melt butter, add onions and cook til transparent.
2) Add Bay leaves and diced potatoes. Mix until well coated with butter and onions.
3) Add broth and bring to a boil. NEVER heat or boil chowder unless it’s in a Double Boiler
4) Cook until the potatoes are tender and remove from heat.
5) Add minced or chopped Quahogs and stir well.
6) Salt and pepper and add cream to the consistency you want.

www.shellfishing.org/recipes.html