East Hampton Clam Chowder - Ina Garten

Makes 6 Servings

Preparation: 20 min, Cook Time: 45 min

Yield: 6 to 8 servings

Recipe: Ina Garten
Source: foodnetwork.com

In my opinion this is the best clam chowder I've ever tasted. It has become the only Clam chowder I make.



12 tablespoons unsalted butter, divided
2 cups (2 onions) onions, chopped
2 cups (4 stalks) celery, medium dice
2 cups (6 carrots) carrots, medium dice
4 cups (8 potatoes) potatoes, peeled medium-diced
1 1/2 teaspoons minced fresh thyme leaves, or 1/2 teaspoon dried
1 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
1 quart clam juice
1/2 cup all purpose flour
2 cups milk
3 cups clams, chopped

1. Melt 4 tablespoons (1/2 stick) of the butter in a large heavy-bottomed stockpot. Add the onions and cook over medium-low heat for 10 minutes, or until translucent. Add the celery, carrots, potatoes, thyme, salt, and pepper and saute for 10 more minutes. Add the clam juice, bring to a boil, and simmer, uncovered, until the vegetables are tender, about 20 minutes.

2. In a small pot, melt the remaining 8 tablespoons of butter and whisk in the flour. Cook over very low heat for 3 minutes, stirring constantly. Whisk in a cup of the hot broth and then pour this mixture back into the cooked vegetables. Simmer for a few minutes until the broth is thickened.

3. Add the milk and clams and heat gently for a few minutes to cook the clams. Taste for salt and pepper. Serve hot.