



AMERICAN COOKERY: Boston Clam Chowder

NEW ENGLAND'S FAVORITE SOUP

Boston is known for its creamy Clam Chowder. In fact, the first bowl is thought to have been served in a restaurant in 1836, and it was a popular dish for settlers. So, take a bite of history by cozying up to a bowl of steaming clams, cream, and extra virgin olive oil from Spain.

INGREDIENTS

- 4 slices of diced bacon
- 2 tablespoons of extra virgin olive oil from Spain
- 2 cloves minced garlic
- 1 dice onion
- 1/2 teaspoon dried thyme
- 3 tablespoons of all-purpose flour
- 1 cup of milk
- 1 cup of vegetable stock
- 2 (6.5-ounce) cans of chopped clams, juices reserved
- 1 bay leaf
- 2 russet potatoes, peeled and diced
- 1 cup of cream
- Kosher salt, and freshly ground black pepper to taste
- 2 tablespoons chopped fresh parsley leaves

STEP BY STEP

- 1.** Cook the bacon until brown and crispy, about 6-8 minutes. Transfer to a paper towel-lined plate, reserving 1 tablespoon of grease.
- 2.** Add extra virgin olive oil from Spain into a pan. Add garlic and onion, and cook, stirring frequently, until onions have become translucent, about 2-3 minutes. Stir in thyme until fragrant, about 1 minute.
- 3.** Whisk in flour until lightly browned, about 1 minute. Gradually whisk in milk, vegetable stock, clam juice and bay leaf, and cook, whisking constantly, until slightly thickened, about 1-2 minutes. Stir in potatoes.
- 4.** Bring to a boil; reduce heat and simmer until potatoes are tender, about 12-15 minutes.
- 5.** Stir in cream and clams until heated through, about 1-2 minutes then season with salt and pepper, to taste. If the soup is too thick, add more cream as needed until desired consistency is reached.
- 6.** Serve immediately, garnished with bacon and parsley, if desired.



OLIVE OILS FROM
SPAIN 

WORLD LEADERS