



S I E R R A  
**GOLD**  
S E A F O O D

Scott Lee, our retired retail manager and unofficial corporate chef of Sierra Gold Seafood

## **Chef Scotts Clam Chowder!**

### **Ingredients:**

- ½ Stalk of Celery, diced
- 2 lbs Onion, diced
- 2 ½ lbs Potato, peeled & diced
- 1 lb Bacon, diced
- 1 lb Butter
- 4 Cups Flour
- 1 Quart Heavy Cream
- 2 51oz Cans Chopped Clams
- 2 46oz Cans Clam Juice
- ¼ lb Clam Base
- ¼ Cup Garlic, peeled & chopped
- 1 TBS Dried Thyme
- 1 tsp Black Pepper
- 4 Bay Leaves

### **Instructions:**

- Make a Roux with the butter and flour.
  - Cook until a little brown then set aside to cool.
- In a large stock pot, cook the bacon until lightly browned, add onion and thyme to the pot and sauté until translucent. Then add the chopped celery.
- Add the clam juice (including the juice from the chopped clams), the clam base, and the bay leaves.
- Bring to a boil then add potatoes and cook till tender
- Add roux a little bit at a time until preferred thickness.
- Add the cream, garlic, black pepper, and chopped clams then return to a simmer.
- Remove from heat and adjust the seasonings if needed.

Serve Hot in a Bread Bowl and Enjoy!