



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

6x4 inch recipe card
1¼" side margins, 1½" top and bottom margins

BARS tested and approved recipe