

New England Clam Chowder

<i>Ingredients</i>	<i>Directions</i>		
<p>6 slices Bacon, chopped 1 medium Onion, chopped 2 cans (5oz/142g) Baby Clams 6 Potatoes, peeled & cubed 2 cans (284ml) Cream of Celery Soup 1 cup (250ml) Whipping Cream 1 cup (250ml) 2% Milk 1 Tbsp (15ml) Butter 1 Tsp (5ml) dried Dill</p> <p><i>Wine Pairing</i> <i>Serve this recipe with off-dry Riesling or un-oaked Pinot Noir</i></p>	Prep - 15 mins	Cook - 65 mins	Ready In - 80 mins
	<p>In fry pan over medium heat, cook bacon until crispy. Remove bacon from pan, set aside.</p> <p>Cook onions in bacon fat until softened. Drain Clam juice from cans, add Clam juice to fry pan. Stir in Potatoes, cover fry pan and cook potatoes until tender, 15 to 20 minutes, stir occasionally.</p> <p>Add Clams, Soup, Cream, Milk, Dill and Bacon. Stir thoroughly. Add Butter and cook gently, partially covered, over low heat for 35-45 minutes or until chowder is thickened, stirring occasionally.</p> <p>Season with sea salt and fresh ground black pepper.</p> <p>Garnish each bowl with chives and serve with a fresh garden salad. Serves 4 – 6.</p>		