

KOHLER FOOD & WINE

NEW ENGLAND-STYLE CLAM CHOWDER

Michael Genre

Harbor House

Time: 1 hour | Yields: 8 servings

INGREDIENTS:

3 cups Idaho potatoes, diced
6 slices bacon, chopped
1 stick salted butter
3 each dried bay leaves
1 tablespoon minced garlic
1 cup yellow onion, diced (about 1 medium onion)
1 cup celery, diced (about 2 stalks)
1 cup leeks, sliced thin (about 1 large leek)
1 teaspoon celery salt
½ teaspoon black pepper
2 cans chopped or minced clams, drained (6.5 oz each)
¼ cup all-purpose flour
¾ cup clam juice (bottled is acceptable)
2 cups heavy cream
2 cups whole milk
1 tablespoon fresh thyme, chopped fine
1 tablespoon chives, chopped fine

DIRECTIONS:

Boil potatoes until almost cooked (they should be a little raw still). Let cool at room temperature.

In a large pot on medium heat (I use a Dutch oven), add the bacon and cook until crispy. Add butter and melt completely. Add bay leaves and garlic, cook for 5 minutes on medium-low heat.

Increase heat to medium and add the onion, celery, leeks, celery salt, and pepper. Sauté for 4-6 minutes until soft. Add drained clams, cook for 5 minutes.

Add flour evenly over the vegetables, mix well. Add clam juice ¼ cup at a time, whisking constantly.

Add heavy cream and milk, reduce heat to medium-low, simmer for 10-15 minutes. Finish with fresh thyme. Serve with chopped chives and oyster crackers.

Rosemary Oyster Crackers

INGREDIENTS:

1 cup all-purpose flour, plus more for rolling
1 teaspoon kosher salt
1 teaspoon sugar
1 teaspoon baking powder
2 tablespoon cold unsalted butter, cut into ¼-inch cubes
1 tablespoon fresh rosemary, chopped fine
⅓ cup cold water

DIRECTIONS:

Preheat oven to 375°F. Combine flour, salt, sugar, and baking powder into a medium bowl and whisk to combine. Add the diced butter and rosemary. Knead with your hands until crumbly. Add water and knead dough until it comes together into a ball.

Set the dough on a lightly floured surface and cover with a large mixing bowl turned upside down (plastic wrap will stick to the dough).

Roll dough on a floured surface to ⅛-inch thick. Cut dough into ½-inch squares. Transfer to a parchment-lined baking sheet and space the squares out as much as possible.

Bake until crackers are showing color on the edges and bottoms, about 15 minutes. Turn the oven off and crack the door open to allow the crackers to continue to crisp for 20 minutes. Remove from the oven, season with salt, and allow to cool completely. Crackers can be stored in a sealed container for up to a week.