

Renée's Clam Chowder

Equipment:

12 to 14 Quart Stock Pot
Measuring Cups & Teaspoons
Vegetable Peeler
Can Opener
Chef Knife
Cutting Board
Colander
Long handled wooden mixing spoon
Ladle

Ingredients:

1/4 Cup Light Flavor Extra Virgin Olive Oil
4 Cups Vidalia Sweet Onion Chopped Fine
4 Cups White Onion Chopped Fine
1 Shallot Chopped Fine
1/2 Cup Pine Nuts

1/2 Cup Marinated Sun Dried Tomatoes - Julienne Cut
1 1/2 TBS. Herbes de Provence
1/2 Tsp. Black Pepper
2 TBS Parsley + Extra for Garnish
3 LBS Fresh or Canned Chopped Sea Clams
16 Slices, Sandwich Size, Hard Genoa Salami - Chopped
3 Russet Potatoes, Peeled & Chopped
20-25 Red or White New Potatoes, Peeled & Chopped
3 to 4 Quarts Organic "Pacific Natural Foods" Free Range Chicken Broth (reserve 7 ounces for finish)
2 Cups Heavy Whipping Cream (reserved for finish)



1. Heat olive oil in stock pot on low. Fold chopped onions into the warming olive oil.
2. Add more oil if any of the onions appear to be dry. Let onions sweat until tender and translucent. Stir regularly. Cook for 40 minutes.

DO NOT ADD SALT -

There is plenty of salt already present in the clams and salami - any extra will create an extra salty inedible chowder.

SERVES 12 GUESTS

Renee Berberian's "Recipe Box" - Serve with hard cheeses, white wine, assorted crackers and rustic breads.

HEARTY

3. Add Sun Dried Tomatoes, Pine Nuts, Herbes de Provence, Black Pepper, Parsley and Sea Clams
4. Let simmer on low for 30 minutes, allowing the chowder to reduce. Peel and cut potatoes while you wait.
1. combine reserved can of chicken broth together with the reserved whipping cream.
2. Add Chicken Broth (reserve 1 can), Russet Potatoes & New Potatoes
3. Lower heat and let pot simmer for six (6) Hours. Chowder will be even more wonderful if cooked longer.
4. combine reserved chicken broth together with the reserved whipping cream.
5. Slowly pour the broth / cream combination into the chowder.
6. Cook for five (5) more minutes and serve. Garnish with Fresh Parsley.