

# New England Clam Chowder

Disney's Beach Club Resort

Cape May Café

## Ingredients

- ½ lb onion, diced
- ½ lb celery, diced
- 12 oz red potatoes, large diced
- 2 cans chopped clams and juice
- 32 oz half & half
- 32 oz clam juice
- 1 tsp thyme
- ½ tsp basil
- 1 tsp White pepper
- 4 drops Tabasco
- 1 oz bacon grease (or oil)
- ½ lb roux

## Ingredients for Roux

- ¼ lb butter
- ¼ lb flour

## Directions for Honey-Shallot Vinaigrette

1. In a 2 gallon stockpot, cook onion and celery in bacon grease until translucent.
2. Pour in chopped clams in juice, clam juice, diced potato and seasoning; blend well.
3. Bring to simmer over medium heat, for 5 - 10 minutes.
4. Add half & half, increase heat until it comes to a slow boil.
5. Add roux slowly, mixing well. Keep mixing until well incorporated.
6. Reduce heat - simmer for 15 minutes.

**Chef's Note:** Melt butter, blend in flour to make roux.

