












New England Clam Chowder



DISNEY'S Yacht Club Resort

Yachtsman Steakhouse

Ingredients for Bourbon Marinade

-  ½ pound Onion, Diced
-  ½ pound Celery, Diced
-  12 ounces Red Potatoes, Large Diced
-  2 cans Chopped Clams and Juice
-  32 ounces Half & Half
-  32 ounces Clam Juice
-  1 teaspoon Thyme
-  ½ teaspoon Basil
-  To Taste White Pepper
-  4 drops Tabasco
-  1 ounce Bacon Grease (or oil)

Ingredients for Roux

-  ¼ lb. Butter
-  ¼ lb. Flour

Directions

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.
6. Keep mixing until well incorporated.
7. Reduce heat – simmer for 15 minutes

