



RECIPE rhino

♥ recipes worth sharing

Homemade

Clam or Potato Chowder



Description:

This rich and creamy homemade chowder is loaded with potatoes, onions, and celery in a smooth, comforting broth. Make it as a traditional clam chowder or a hearty potato chowder using the same simple recipe.

INGREDIENTS

- 1 cup onion, finely chopped
- 1 cup celery, finely chopped
- 2 cups potatoes, finely cubed
- 1–2 cans minced clams, drained (for clam chowder)
- Reserved clam juice (for clam chowder)
- Water, as needed
- 1½ sticks butter
- 1 quart half-and-half
- ¾ cup all-purpose flour
- 1½ teaspoons salt

RHINO TIP



For the best texture, cut the potatoes into small, evenly sized cubes so they cook at the same rate and create a smoother chowder.



PREP TIME
20 min



COOK TIME
30 min



TOTAL TIME
50 min



YIELD
8–10 servings

STEP-BY-STEP INSTRUCTIONS

1



Prepare the vegetables.

Place the onion, celery, and potatoes in a large soup pot.

2



Simmer until tender.

For clam chowder, pour the reserved clam juice over the vegetables. For potato chowder, use water instead. Add enough additional water to barely cover the vegetables. Bring to a simmer and cook over medium heat until the vegetables are tender.

3



Make the cream base.

While the vegetables cook, melt the butter in a saucepan over medium heat.

4



Thicken the chowder.

Stir the flour into the melted butter until smooth. Gradually add the half-and-half, stirring constantly. Cook until the mixture is smooth, thick, and creamy.

5



Combine the chowder.

Pour the cream mixture into the cooked vegetables and stir well. If making clam chowder, add the minced clams.

6



Finish and serve.

Heat through without boiling. Stir in the salt and serve hot.

TIPS & VARIATIONS



1. For a heartier chowder, use 2 cans of minced clams instead of 1.



2. Substitute whole milk for the half-and-half for a lighter version.



3. Add cooked bacon pieces before serving for a smoky flavor and extra texture.



4. Stir in a handful of shredded cheddar cheese for a richer potato chowder variation.



5. Serve with oyster crackers, saltine crackers, or crusty bread.



Family favorites, one recipe at a time.

