

# Boston Clam Chowder

Yield: 50 Servings

Ingredients	Amount	Method
Potatoes Clam Juice Clams	8 lbs 5.4 oz 16 lbs 11 oz 16 lbs 11 oz	1. Cut <b>potatoes</b> into ½ inch cubes. Combine <b>potatoes</b> and <b>clam juice</b> in a large pot. Bring potatoes and clam juice to a boil on the stove. Cook until potatoes are soft. Add <b>clams</b> and cook until clams are tender*. Take off stove and set aside. *Note: If overcooked, clams will become tough.
Salt Pork	1 lbs 11 oz	2. Skin the <b>salt pork</b> , dice it, and sauté in a pan until tender.
Onion Butter Flour	2 lbs 1.4 oz 2 lbs 1.4 oz 8.34 oz	3. Chop <b>onions</b> into ¼ inch pieces. Add to pan and sauté until translucent. Add <b>butter</b> , melt, and cook for 2-3 mins. Add <b>flour</b> . Cook until slightly colored.
Half-and-half	8 lbs 5.4 oz	4. In a separate pot, heat <b>half-and-half</b> to 165°F. Keep on low heat on stove.
		5. Bring clams, juice and potatoes back to boil. Add cooked flour and salt pork mixture. Sauce will thicken, so stir often. Bring to a rolling boil.
		6. Add heated <b>half-and-half</b> and stir until soup is thick.
Salt Pepper Hot Pepper Worcestershire sauce	4 1/8 tsp 4 1/8 tsp 4 tbsp ½ tsp 4 tbsp ½ tsp	7. Add salt, pepper, hot pepper, and Worcestershire sauce and stir well. Cook for another 1 minute.
Oyster Crackers	50 pkts	8. Serve with a packet of oyster crackers.