



## Best Clam Chowder Recipe

### Ingredients:

- 2 cans shucked or minced clams (5 oz or 6½ oz cans)
- 2 Tbsp olive oil or butter
- 1 cup chopped onions
- 1 garlic clove, minced
- 2½ cups chicken broth
- 1½ cups cubed potatoes
- 1 carrot, chopped
- ½ cup chopped celery
- ½ lb haddock or cod fillets
- ¾ tsp dried basil
- 1 tsp Worcestershire sauce
- ½ tsp salt
- ½ tsp pepper
- ½ cup whipping cream
- ¾ cup sour cream
- parsley for garnish

### Instructions:

1. Drain clams, reserving juice.
2. In a large saucepan, heat olive oil. Add onions and garlic. Sauté until onions are translucent, about 5 minutes.
3. Add the clam juice and chicken broth to the onions. Stir. Add potatoes, carrots, and celery. Stir and bring to boil. Cover and simmer for about 15 minutes or until the potatoes are tender.
4. Cut fish fillets into bite-sized chunks. Add to soup along with the clams, basil, Worcestershire sauce, salt, and pepper. Simmer gently for about 5 minutes or until fish is cooked.
5. Lower heat and slowly stir in whipping cream and sour cream, being careful that soup does not come to a boil. Season with extra salt and pepper if needed.
6. Serve, garnished with chopped parsley.
7. Makes 6 servings.