

Market Street (Copycat) Clam Chowder

8 Med. Potatoes
10 Stalks of Celery
1 Medium Onion
1 Large Leek
1 Green Bell Pepper
3/4 cup butter, melted
1 Cup Flour
6 (6.5 oz.) Cans of Clams
Clam Juice from all cans of clams
3/4 Cup Sherry Wine
4 cups Chicken Broth
1 1/2 tsp. Freshly Ground Black Pepper
2 tsps. Salt
1 tsp. Thyme
6 bay leaves
2 tsp. Hot Sauce (Tabasco)
4 Cups Heavy Cream

1. Peel, slice and cube the potatoes.
2. Dice the onion, celery, leek and bell pepper into small pieces.
3. Melt the butter in a large stock pot and sauté the vegetables.
4. While veggies are cooking, get all the liquids ready, clam juice, chicken broth and sherry wine.
5. Sprinkle the flour over the vegetables and cook for 2-3 minutes stirring continually.
6. Add the liquids and stir until all the flour dissolves.
7. Place the potatoes and spices in the soup mixture at this point.
8. Cook until potatoes are tender on medium heat.
9. Add the heavy cream and stir until well combined.