



Clam Chowder

The Colophon Cafe's original "Crowded Clam Chowder"...
Don't hesitate to add scallops, shrimp, prawns, or fish
to this wonderful chowder!

Saute in large soup pot
until onions are tender:

1 Tbl Butter
1 Medium Diced Onion
2 Cloves Garlic

Combine and cook
until potatoes are done:

30 oz Clam Juice
30 oz Water, (or cover Potatoes)
1 1/2 lbs Potatoes, Cubed
1 Medium Carrot, Diced
1/4 cup Dried Potatoes
1 tsp Parsley
1 tsp Thyme
1 tsp Tarragon
Salt & Pepper to taste

Once potatoes are cooked
Make a Roux paste
and add to thicken:

1/4 cup Melted Butter
1/4 cup Flour

Finally add and simmer:
DO NOT BOIL!

1 Pint Half & Half
1 lb Chopped Clams

Hints: In separate pot, ladle some juice from soup and whisk in warm Roux - then add to soup to thicken. Thin with Half & Half and then add seafood. Thin with additional warmed Whole Milk if needed. Garnish with goldfish crackers. Serves 6-8 people.