



## Black Dog Quahog Chowder

### *Ingredients:*

- 2 ounces salt pork, rind removed
- 2 cups diced onion
- 1 cup diced celery
- 3 cups diced potatoes
- 1 teaspoon dried thyme
- 1 teaspoon ground black pepper
- 4 cups shelled quahogs with juice (6-7 cans of chopped clams in their juices)
- 1/2 cup salted butter
- 1/2 cup all-purpose flour
- 1 1/2 quarts light cream

1. Dice the salt pork and sauté in a large pot until translucent.
2. Add diced onions and celery and sauté for 5 minutes.
3. Pour in about 1 1/2 cups of the juice from the clams and add the potatoes and seasonings. Simmer this mixture until the potatoes are tender. This should take about 10 minutes.
4. Melt the butter in a small saucepan. When it is bubbling, add the flour and cook for about 5 minutes, stirring often. This is called a roux.
5. Roughly chop the quahogs reserving any liquid.
6. When potatoes are tender, add the quahogs to the large pot and simmer for 2 minutes.
7. Stir in the roux and continue simmering for another 5 minutes, stirring frequently. This is your chowder base, it will be very thick.
8. In another saucepan, scald the cream by heating it until small bubbles appear around the edges of the pan. Do not boil.
9. Stir the hot scalded cream into the chowder base, mix together, and remove from heat. At The Black Dog, they serve it topped with a dollop of butter (I left that part out) and oyster crackers in a coffee mug.