

November 2006

Tante Marie's Roasted Corn and Clam Chowder

Ingredients

36 little neck clams
4 ears corn, shucked
2 tbs. butter
2 Tbs. olive oil
1 onion, finely chopped
2 celery stalks, finely chopped
1 garlic cloves, minced
4 cups chicken broth
4 new potatoes, peeled and finely diced
Coarse salt
Freshly ground white pepper

Instructions

To cook the clams, place them in a heavy saucepan with 1/2 cup water. Cover and place over high heat. Cook until the clams open. Reserve the clams and the broth.

To prepare the corn, grill or broil the corn, turning occasionally, until slightly blackened, about 6 to 8 minutes. Cut the kernels off the cob.

To make the chowder, heat half the butter and oil in a large saucepan over medium high heat. Add the onions, celery, and half the garlic. Saute until soft, about 10 minutes. Simmer gently for 10 minutes. Add chicken broth and reserved clam broth. Simmer gently for 10 minutes. Add potatoes and simmer, partially covered until tender, about 20 minutes. Stir in the clams and corn kernels. Taste and adjust the seasoning.

Serves 6.

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