

# Fall River Clam Chowder

Recipe Courtesy of Emeril Lagasse

**Prep Time:** 15 minutes

**Cook Time:** 40 minutes

**Yield:** 6 to 8 servings

½ pound bacon, medium dice  
1 C chopped leeks  
1 C chopped yellow onions  
½ C chopped celery  
1 carrot, peeled and diced  
3 bay leaves  
1 TBSP chopped fresh thyme  
½ C flour  
1 pound white potatoes, peeled and medium diced  
4 C clam juice  
2 C heavy cream  
2 pounds little neck clams, shucked, chopped  
2 TBSP finely chopped parsley  
Salt and pepper

In a heavy stock pot, over medium-high heat, render the bacon, until crispy, about 8 minutes. Stir in the leeks, onions, celery and carrots. Sauté for about 2 minutes or until the vegetables start to wilt. Season the vegetables with salt and pepper. Add the bay leaves and thyme. Stir in the flour and cook for 2 minutes. Add the potatoes. Stir in the clam juice. Bring the liquid up to a boil and reduce to a simmer. Simmer the mixture until the potatoes are fork tender, about 12 minutes. Add the cream and bring up to simmer. Add the clams and simmer for 2 minutes. Stir in the parsley. Season with salt and pepper if needed. Ladle into shallow bowls and serve.