



NEW ENGLAND CLAM CHOWDER

By substituting Rich's® Plant Based Cooking Creme Naturally Flavored for heavy cream, you can serve a healthier chowder without sacrificing its creamy taste.

Yield: 10



INGREDIENTS

1/4 lb	Thick Cut Bacon, Chopped
4 tbsp.	Unsalted butter
1 Each	Large onion, diced
3/4 C	Celery, Diced Small
1 tbsp.	Garlic, minced
1 tsp.	Thyme
	Kosher Salt to taste
1 tsp.	White Pepper
2 Each	Bay Leaves
1/2 C	All Purpose Flour
3 C	Clam juice
3 C	RICH'S Culinary Solutions Plant Based Cooking Creme, 4 8-Lb Cartons (#06990)
1 lb	Chopped clams in juice
2 lb	White Potatoes, Peeled and Cut into 1/2" Cubes

DIRECTIONS

- 1 Set pot over medium-low heat. Cook bacon, continuously stirring, until slightly browned and the bacon fat is rendered.
- 2 Add butter.
- 3 Add onion, celery and garlic.
- 4 Add thyme, salt, pepper and bay leaves to the pot. Cook 6-8 minutes, stirring often, until the onions are tender and translucent.
- 5 Add the flour gradually, stirring continuously, until a thick paste forms. Stir and cook 3-4 minutes.
- 6 Increase heat to medium and slowly add the clam juice, 1/2 cup at a time, incorporating it into the mixture before adding more.
- 7 Add the Plant Based Cooking Creme Naturally Flavored and chopped clams.
- 8 Add the white potatoes.
- 9 Increase heat to medium-high and keep stirring until the potatoes are tender.
- 10 Discard the bay leaves before serving.
- 11 Serve hot.