MURRELL'S INLET CLAM CHOWDER

INGREDIENTS

¼ lb salt pork, finely chopped
1 cup finely chopped onion
1 cup finely chopped celery
2 cups chopped clams
1 cup clam juice
2 cups finely diced potatoes
2-3 cups water
Salt and pepper to taste
1 cup half and half

METHOD

1. Brown the salt pork in a Dutch oven, then remove it.
2. Sauté the onion and celery in the drippings until transparent.
3. Add the clams and cook 10 minutes.
4. Return the pork along with the clam juice; simmer 1 hour.
5. Add the potatoes and water; simmer 45 minutes.
6. Season with salt and pepper, then stir in the half and half and heat through — careful not to boil.

Serves 6-8

AT THE TABLE An Albariño

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