

Re: Anyone have a really good Manhattan Clam Chowder Recipie?

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- *From:* spope33@xxxxxxxxxxxxxxxx (Steve Pope)
 - *Date:* Mon, 12 Jun 2006 00:12:55 +0000 (UTC)
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wff_ng_7 <nosuchuser@xxxxxxxxxxxx> wrote:

There's a really good recipe for it in the Joy of Cooking cookbook (at least in the slightly older editions). In addition to the clams and tomatoes, the other essential flavor elements are salt pork, onion, and green pepper.

Some of the keys to firm potatoes is to use "boiling" or standard white potatoes (at one time or another known as Maine or Long Island potatoes). Russet/Idaho or even the more recent Yukon Golds tend to disintegrate rather easily. The other thing is not to cook too long after the potatoes are added, perhaps 20 minutes after? In the Joy of Cooking recipe, the soup is done when the potatoes are cooked but still firm.

Good suggestion on the boiling potatoes.

I'm at sea level, and potatoes are cooked after seven minutes of boiling. I cannot immediately imagine a chowder needing or benefitting from hours of slow cooking. A chowder, for me, should be on the fresh-tasting side, with texture from the potatoes and celery. I also like seasoning them with red pepper, black pepper, white pepper, the barest amount of cumin, and Bay Seasoning. (But I'm usually making an oyster chowder, not a clam chowder.)

Steve

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