

New England Style Clam Chowder



Ingredients

- 1 cup of LAY'S® Classic Potato Chips
- 2 tablespoons unsalted butter.
- 1 medium yellow onion, finely sliced.
- 1 whole celery stalks, trimmed, quartered lengthwise, and sliced 1/4" thick.
- ¼ lb. applewood smoked bacon, diced. 3 tablespoons butter. 6 cups chicken stock. 6 cans chopped clams.
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- 6 cups chicken stock.
- 6 cans chopped clams.
- 2 cups heavy cream.
- 2 ears bay leaf.
- 1 lb. potatoes.
- To taste salt
- To taste pepper.

How to make it

1. Cook the bacon in a large pot until just under crispy.
2. Add the butter, onion and celery and sauté until softened, stirring often.
3. Stir in the flour and cook for 3-4 minutes, stirring frequently.
4. Add the chicken stock, the juice from 2 cans of chopped clams, cream, bay leaves and potatoes, and whisk to get out any flour lumps.
5. Bring to a simmer, stirring frequently until the mixture thickens.
6. Reduce the heat to medium-low and cook for 20 minutes, stirring often, until the potatoes are nice and tender.



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

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Made with



LAY'S® Classic Potato Chips

7. Add the clams and season to taste with salt and pepper.
8. Cook another 2 minutes.
9. Crush the LAY'S® Classic Potato Chips. Serve the chowder with the crushed chips on top.