**New England Clam Chowder**

**Ingredients:**

1 Tbsp. butter

8 strips bacon

3 cloves garlic, minced

1 onion, medium dice

1 leek, washed and sliced in half moons

4 ribs celery, medium dice

2-3 potatoes, medium dice

3 Tbsp. flour

1 qt. chicken stock

2 cans clams with juice

1 Tbsp. Old Bay seasoning

1 tsp. thyme

1 tsp. ground nutmeg

2 cups heavy cream

Salt and pepper to taste

**INSTRUCTIONS**

**Day 1:**

1. In a large pot, melt the butter over medium high heat.
2. Cook the bacon in the butter until crispy.
3. Add the potatoes and cook for 3 minutes.
4. Add the onions, leeks, garlic, and celery and cook until tender.
5. Stir the flour into the mixture and mix until well blended.
6. Pour in the chicken stock and seasonings and bring to a simmer.
7. Add the clams with their juice and the heavy cream; return to a simmer.
8. Adjust seasonings to taste.

**Day 2:**

1. Gently reheat the soup. Stir frequently so it does not burn.
2. Adjust seasonings to taste.