



CHEF'S EXPRESSIONS

fashionable catered events

410.561.CHEF (2433) ✉ [chefsexpressions.com](http://chefsexpressions.com)

## New England Clam and Corn Chowder

3 ounces Pork Belly (Ventriche or Pancetta) cut in 1/4-inch strips

1 Large Sweet onion, chopped

2 small red potatoes- small dice

1 cup water

25 shucked medium hard-shelled clams, reserving 3/4 cup liquor,

chopped\*

1 1/2 cups half-and-half

1 cup corn kernels- fresh is best

\*If shucked fresh clams are not available do not make this recipe

Dice the Pork Belly pork and pat it dry. In a heavy saucepan sauté the pork over moderately high heat, stirring, until it is golden, transfer it with a slotted spoon to paper towels to drain, and pour off all but 1 1/2 tablespoons of the fat. In the fat remaining in the pan cook the onion over moderately low heat, stirring, until it is softened and stir in the potatoes, cut into 1/2-inch cubes, and the water. Simmer the mixture, covered, for 10 minutes, or until the potatoes are just tender, and boil it, uncovered, for 12 minutes, or until most of the liquid is evaporated. Stir in the clams and the reserved liquor and simmer the mixture for 2 minutes. Stir in the half-and-half, the cooked corn and the salt pork into the clam mixture and season the chowder with salt and pepper. Let simmer till thickened.