



3 Straining the broth. Pour the contents of the pan into a colander resting in a bowl (*above, left*). Pull the clams from their shells and rinse them in the broth to flush out any remaining grit. Decant the broth through a fine sieve that you have first lined with a double layer of dampened muslin (*above, right*). The heavy particles of grit should stay behind in the first bowl, and the finer particles suspended in the broth will be held back by the muslin.



4 Preparing the clam meat. If you are using long-necked clams, as above, pull off and discard the black skin that covers the neck (*above, left*). Cut off the neck (*above, right*) and chop the tough meat finely. Chop the body meat coarsely, cover it with a clean, damp cloth to keep it moist and put it aside until required.



5 Cooking the other ingredients. Cut a thick slab of green bacon into 1 cm ($\frac{1}{2}$ inch) cubes. Heat a little oil in a casserole and fry the cubes lightly. Add thinly sliced onions and cook gently until they soften. Stir in sliced potatoes and cook for 2 to 3 minutes. Add the neck meat (*above*) and the strained broth, and simmer for 30 minutes.



6 Completing the soup. In a separate pan, heat some milk just to the boil. Add the scalded milk to the soup and spoon off any scum that rises to the surface. Add the remaining clam meat (*above*), with some butter and plenty of parsley and thyme. Season to taste with black pepper and cayenne pepper. Ladle the chowder into serving bowls (*right*). □

