

Smoked Fish Chowder

To serve 6

750 g	Finnan haddock, cut into 2 cm (1 inch) pieces	1½ lb
125 g	green bacon, diced	4 oz
1	large onion, sliced	1
4	medium-sized potatoes, sliced	4
	salt and freshly ground pepper	
1	bay leaf	1
1 litre	milk	2 pints

In a large saucepan, brown the bacon. Add the onion and sauté until soft. Add the potatoes and enough water to cover them. Add salt, pepper and the bay leaf. Cover and simmer until the potatoes are barely tender. Add the milk and fish and simmer for 15 to 20 minutes. Remove the bay leaf and serve.

MARJORIE PAGE BLANCHARD
TREASURED RECIPES FROM EARLY NEW ENGLAND KITCHENS

Manhattan Clam Chowder

To serve 10

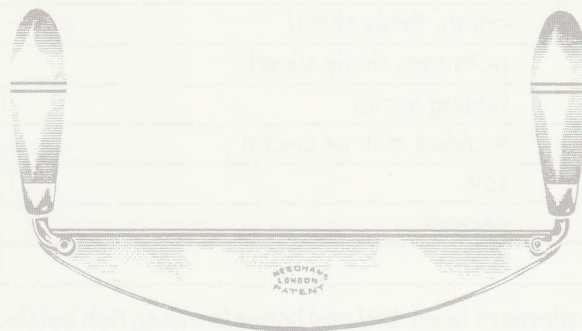
1.5 litres	live clams	3 pints
2 litres	water	4 pints
350 g	green bacon, diced	12 oz
4	small onions, chopped	4
1 kg	tomatoes, skinned, seeded and chopped	2 to 2½ lb
300 g	celery, chopped	10 oz
200 g	carrots, chopped	7 oz
3 tbsps	finely chopped parsley	3 tbsps
½ tsp	thyme	½ tsp
1	large bay leaf	1
3	potatoes, cut into 1 cm (½ inch) cubes	3
	salt and freshly ground pepper	
4	cream crackers, crushed	4

Place the clams in a soup kettle, cover with water, and steam them open. Strain the liquid through a sieve lined with several thicknesses of cheesecloth and reserve. Remove the clams from the shells and mince very finely.

Render the bacon in a soup kettle. Remove the browned bits. Sauté the onions in the bacon fat until golden and transparent. Add the tomatoes to the onions in the soup kettle and simmer for several minutes, stirring constantly. Add the celery, carrots, parsley, thyme, bay leaf, clam liquid and

remaining water. Simmer, covered, for about 1 hour. Add the potatoes to the soup and simmer for 15 minutes. Add the clams and simmer for 8 minutes more, or until the potatoes are tender. Adjust the seasonings. Put some crushed crackers in each soup bowl, and pour over the soup. Serve steaming hot.

YVONNE YOUNG TARR
THE NEW YORK TIMES BREAD AND SOUP COOKBOOK



New England Clam Chowder

To open the clams, scrub them and put them in a saucepan with the water. Cover the pan and cook over a high heat until all the clams are opened, 5 to 10 minutes. Remove the clams from their shells and strain the liquor through muslin.

To serve 4

1 litre	live clams, cooked in ½ litre (1 pint) water until open, shelled and the broth reserved	2 pints
90 g	green bacon, finely diced	3 oz
1	medium-sized onion, sliced	1
3	potatoes, diced	3
30 g	butter	1 oz
¼ litre	milk	8 fl oz
¼ litre	double cream	8 fl oz
	salt and pepper	
	cream crackers (optional)	

Mince the shelled clams. In a heavy saucepan, fry the bacon until lightly browned. Stir in the onion and cook until limp but not brown. Add the clam broth and potatoes and cook until the potatoes are tender, about 20 minutes. Stir in the butter, milk, cream and clams, and season to taste with salt and pepper. Heat but do not boil, and pour immediately into large, warmed soup bowls. Serve with crackers if desired.

THE EDITORS OF AMERICAN HERITAGE
THE AMERICAN HERITAGE COOKBOOK