

Our State eats

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Outer Banks Clam Chowder

Yield: 4 servings.

- 3 tablespoons unsalted butter**
- 2 large yellow onions, chopped**
- 2 large russet potatoes, peeled and diced**
- 2 (8-ounce) bottles clam juice**
- 4 cups seafood stock**
- 2 dozen fresh clams, shucked and chopped,
or 2 (6.5-ounce) cans chopped clams,
juice reserved**
- Salt and pepper to taste**
- Fresh chives, chopped**

In a soup pot, melt butter over medium heat. Add onions and cook until lightly browned. Add potatoes, clam juice, and seafood stock. Continue to cook until potatoes are just fork-tender. Add clams and reserved juice. Bring to a simmer and cook until clams are done, about 5 to 7 minutes. Add salt and pepper to taste. Garnish with chives.



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