

Our State eats

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Cape Fear Clam Chowder

Yield: 8 cups

- 8 ounces chopped bacon or 2 (1-inch) cubes salt pork**
- 1 onion, chopped**
- 1 quart shucked clams, chopped,
or 2½ cups canned, minced clams; reserve broth**
- 3 tablespoons flour**
- 3 cups fresh clam broth or bottled clam juice**
- 2 cups raw potatoes, diced**
- 3 cups tomatoes, canned or cooked and peeled**
- ½ cup green pepper, diced**
- 1 bay leaf**
- ¼ cup ketchup**
- 1 teaspoon lemon pepper**
- ¼ teaspoon cayenne pepper**
- Salt to taste**
- 1 cup Clamato juice (optional)**

Sauté bacon or salt pork slowly. Remove and reserve. Add onion and chopped clams to grease. Stir and cook slowly, about 5 minutes. Drain excess grease from pan, and sift flour over clam mixture. When blended well, add heated clam broth to mixture. Blend well and add remaining ingredients. Cover pan and simmer until potatoes are done but firm. Add bacon or salt pork, and simmer for 3 additional minutes. For extra broth, add 1 cup Clamato juice with bacon or salt pork.



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