



RECIPE

Inspired by New England clam chowder

Yield: 2 ¾ cups

Step 1: Make the base ranch

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| ¼ cup buttermilk | 2 pinches ground black pepper |
| 1 cup mayonnaise | ½ teaspoon dried parsley |
| ½ cup sour cream | ¼ teaspoon dried dill weed |
| ¼ and ⅛ teaspoon table salt | ¼ teaspoon MSG |
| ½ teaspoon garlic powder | |
| ½ teaspoon onion powder | |
- Combine all ingredients.*
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Step 2: Bring in some local flavor

- 2 6.5 oz cans of clam meat
- ¾ cup potato cubes (about ¼-inch), cut from peeled red potatoes
- 2 strips bacon, cooked until crispy, chilled, and chopped into small pieces

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| 1. <i>Drain the clams well, reserving the liquid. Chop the clam meat into small pieces.</i> | 3. <i>In a separate pan, bring 2 cups of lightly salted water to a boil. Add the potato cubes and cook just until they are tender. Remove from the water, let cool, and then refrigerate.</i> |
| 2. <i>Place the clam juice in a small saucepan, bring to a boil, and cook until the clam juice is reduced to about 3 tablespoons. Remove from the heat, let cool, and then refrigerate.</i> | 4. <i>Combine the chopped clam meat, reduced clam juice, cooked potatoes, base ranch, and bacon. Mix well.</i> |

Enjoy!
