

# CopyCat Golden Corral Clam Chowder

## Ingredients

6 $\frac{1}{2}$  oz clams, (3 cans), drained and chopped, save the juice

2 cups heavy cream

2 cups milk

2 cups potatoes, cubed

1 cup yellow onions, minced

1 cup celery, diced

1 cup carrots, diced

$\frac{3}{4}$  cup unsalted butter

$\frac{3}{4}$  cup all-purpose flour

3 tbsp vegetable oil

2 tbsp red wine vinegar

salt and ground white pepper

water, as needed

For Serving:

$\frac{1}{2}$  oz saltine crackers, per serving

For Garnish:

$\frac{1}{2}$  tsp parsley, per serving, chopped

## Directions

Heat up your oil in a deep skillet over medium heat. Add the potatoes, onions, celery, and carrots. Saute until translucent.

Add the clam juice, then add enough water to cover all the vegetables. Bring this to a boil and reduce to a simmer. Continue simmering until the vegetables are tender, roughly 20 minutes.

While waiting, melt the butter in a soup pot over medium heat. Add the flour and whisk until it forms a roux.

Slowly add your milk, followed by the cream, while whisking constantly until evenly incorporated.

Once your vegetables are tender, pour the entire content of your deep skillet into your soup pot. Stir to combine, then bring to a simmer.

Continue simmering until there is no flour taste in your soup, roughly 10 minutes. Avoid boiling this to avoid burning.

Add the clams and vinegar. Stir to combine, then reduce the heat to low. We want to just heat the clams through, else it will be tough as rubber.

Season to taste with salt and pepper. Adjust accordingly.

Ladle into your preferred soup bowl and serve with crackers.