

CopyCat Red Lobster Clam Chowder

Ingredients

2 cups Russet potatoes (peeled and cubed into 1/2" X 1/2" pieces)
1/2 cup butter
2 tablespoon diced green onion the white part only
1/4 cup all purpose flour
2 cans (6.5 ounce) minced clams (reserve juice)
1 teaspoon salt (or to taste)
16 ounces half and half
1/2 cup whole milk
1/3 cup bottled clam juice
fresh parsley (minced for garnish)

Directions

Place potatoes in a saucepan and cover with water; cook on medium heat until tender. Remove potatoes from heat, drain and set aside. In 2 quart saucepan on medium-low heat, melt butter.

Add diced onions and cook until onions are slightly clear in color. Add flour to butter and stir briskly. The mixture will start to thicken. Add half and half a little at a time while stirring briskly. The mixture will be creamy and will look like thick cream. Place salt, clams, and juice from cans, potatoes, bottled clam juice and milk with the mixture.

On medium-low temperature, bring chowder to a slow boil. Turn temperature down to low and let chowder simmer gently for 15 minutes, stirring frequently. Chowder, hard rolls, fresh whipped butter, and a cozy fire will warm your tummy and your soul.