

CORN and CLAM CHOWDER

THIS IS A GREAT STARTER FOR A FALL OR WINTER DINNER and it's EASY....

During the summer months when corn is plentiful and sweet in WNY, I use it often for any dinner occasion. Usually I buy more than I use and I hate to waste it. So I remove the kernels and freeze them in an air tight plastic bag for later use. This recipe calls for corn. PRESTOOUT OF THE FREEZER IT COMES.

INGREDIENTS

Kernels from 4 to 6 ears of corn
1 large onion
1 carrot
2 stalks of celery
1 cup of dry white wine
1 large can of clams (at least 48 oz.)
 $\frac{3}{4}$ cup of heavy cream
2 tablespoons of chives
1 can jalapeno chiles (optional)



DIIRECTIONS

Chop the onion, celery, and carrot to a medium chop. Gently sauté vegetables until soft. (I use a combination of vegetable oil and butter to sauté)

In a large pot, pour clam juice, cream, wine, and add corn. Cook at a medium heat to burn the alcohol and to thicken the sauce. When you have the desired consistency, add clams. If sauce is too thick, add fish stock.

THIS IS SIMPLE AND DELICIOUS
REMEMBER KEEP IT SIMPLE WITH SAM!