

New England Clam Chowder

Ingredients

- ❖ fresh clams 200 grams
- water for stock 1 cup
- sake for stock 3 tablespoons

- ❖ butter 10 grams
- ❖ bacon 60 grams
- ❖ onion 150 grams
- ❖ celery stalk 115 grams
- ❖ carrot 62 grams
- ❖ potato 1 large potato
- ❖ all-purpose flour 20 grams
- ❖ black pepper 1/2 teaspoon
- ❖ thyme 1/2 teaspoon
- ❖ chicken bullion 1 teaspoon
- ❖ bay leaf 1 leaf
- ❖ milk 2 cups
- ❖ salt 1/4 teaspoon

Mizuna Cesar Salad with Croutons

Ingredients

- ❖ mizuna 1/2 bunch
- mayonnaise 2 tablespoons
- parmesan cheese 1 tablespoon
- milk 1/2 tablespoon
- rice vinegar 1 teaspoon
- grated garlic 1/8 teaspoon
- Worcester sauce 1/8 teaspoon
- salt 1~2 pinches
- black pepper 1/8 teaspoon
- ❖ bread 2 slices (8 slice size)
- ❖ olive oil 2 tablespoons
- ❖ parmesan cheese 1 tablespoon
- ❖ grated garlic 1/4 teaspoon
- ❖ dried parsley 1/2 teaspoon
- ❖ dried oregano 1/2 teaspoon
- ❖ salt 2 pinches
- ❖ black pepper 2 pinches

★First, cut mizuna in 3 cm pieces and soak in cold water until crisp!

Directions: Now, let's start making the clam chowder!

1. Prepare and cut ingredients

- Peel carrots. Cut into 7 mm pieces. Cut onions into 5mm pieces.
- Remove string from celery. Cut into 5 mm pieces.
- Peel potatoes. Cut into 1 cm dices.
- Cut bacon into 5 mm dices.

2. Make clam stock

- Drain clams and wash.
- Put 200 ml of water, 3 tablespoons of sake, and clams in a pot.
- Put a lid on the pot. Turn heat on to medium high.
- When the water boils, lower heat. Simmer until clams open.
- Using a strainer and bowl, separate clams from clam stock.

3. Panfry bacon and vegetables

- Melt butter in large pot over medium-low heat.
- Add bacon. Fry until golden brown.
- Add onions. Fry until translucent.
- Add celery and carrots. Fry for 3 to 5 minutes.
- Sprinkle flour over ingredients. Fry for 3 minutes, stirring constantly.
- Add black pepper and thyme. Stir to mix.
- Add 1 bay leaf and 1 teaspoon of chicken bullion.

4. Add clam stock and simmer

- Add water clam stock to make 2 cups. Pour into pot, add potatoes.
- Put lid on pot. Simmer on low heat for 15 to 20 minutes, until potatoes are soft.

5. Remove clams from shells

- Remove clams from shells. Cut in half if large.

6. Add milk

- Add 2 cups of milk. Simmer for 15 to 20 minutes, until thickened.

~Let's make the Cesar salad while the soup is simmering ♪~

7. Drain mizuna

- Drain mizuna and spin until dry in salad spinner.

8. Mix ingredients for dressing

- Mix mayonnaise, parmesan cheese, milk, rice vinegar, grated garlic, Worchester sauce, salt and black pepper.

9. Make croutons

- Cut 2 slices of bread into 1 cm pieces.
- Mix olive oil, parmesan cheese, dried parsley, grated garlic, salt and pepper. Add bread pieces. Toss to coat.
- Spread out bread pieces on cooking sheet.
- Toast on high heat until golden brown, stirring occasionally.

10. Mix salad and finish making clam chowder

- Add dressing to mizuna. Toss to coat.
- Add croutons, toss lightly and serve.
- If needed, add 1/4 teaspoon of salt to clam chowder.
- Ladle clam chowder into bowls and serve!

