

# New England Style Clam Chowder



## Ingredients

- 1 cup LAY'S® Classic Potato Chips
- 2 tbsp unsalted butter
- 1 medium yellow onion, finely sliced
- 1 whole celery stalks, trimmed, quartered lengthwise, and sliced 1/4" thick
- 1/4 lb applewood smoked bacon, diced
- 3 tbsp butter
- 6 cups chicken stock
- 6 cans chopped clams
- 2 cups heavy cream
- 2 ears bay leaf
- 1 lb potatoes
- To taste salt
- To taste pepper

## How to make it

1. Cook the bacon in a large pot until just under crispy.
2. Add the butter, onion and celery and sauté until softened, stirring often.
3. Stir in the flour and cook for 3-4 minutes, stirring frequently.
4. Add the chicken stock, the juice from 2 cans of chopped clams, cream, bay leaves and potatoes, and whisk to get out any flour lumps.
5. Bring to a simmer, stirring frequently until the mixture thickens.
6. Reduce the heat to medium-low and cook for 20 minutes, stirring often, until the potatoes are nice and tender.
7. Add the clams and season to taste with salt and pepper.
8. Cook another 2 minutes.



PREP  
TIME  
10 min



COOK  
TIME  
30 min



TOTAL  
TIME  
40 min



SERVINGS  
6

## Made with



**LAY'S® Classic Potato Chips**

9. Crush the LAY'S® Classic Potato Chips. Serve the chowder with the crushed chips on top.