



Five Fathom Farm Chowda'

Created by Chef Bill Mallia



Preface

Living on the shore of Cape Cod Bay and possessing an over-sand pass for Plymouth Long beach affords many opportunities to harvest Large Quahogs when the moon tides appear. Poking along with a long handled pitchfork on a sandy beach is much different than I grew up with on the rocky/muddy coast of Maine. The clams are different as well...big, sturdy Cape Cod Sea Clams vs. the delicate Maine Steamers. Though there are plenty of options in the use of the steamer; the well-aged Quahogs that grow in the white sand of Cape Cod Bay's west shore are firmly ensconced as the king of the chowder (pronounced chowdah in New England).

Whilst most chowdah, recipes read the same on paper, the finish product tastes quite different from shoreline kitchen to kitchen. The following is my recipe, to the extent that it has evolved, as of 24 March 2010.

Step 1 – The Pan

4 full slices of well-smoked, thick-cut bacon
2 medium onions
16 ozs. Of fresh water

The diced meat of 12 - 16 Sea Clams
6 Small, 3 medium or 1 large potato(s)

- Combine clams and water in bowl and set aside
- Slice bacon into small pieces and fry in a in a cast iron skillet until brown and crisp.
- Dice onion and fry in the bacon renderings at a low heat for 5 minutes.
- Cube unskinned potato(s) and add to the pan.
- Strain water (clam juice) from the clams. Set clams aside.
- Pour clam water onto contents of the pan. Cover and simmer at medium for 14 minutes.

Step 2 – The Pot

36 ozs. of half & half or evaporated milk
8 tbs of sweet butter
1 ½ tsp fresh ground pepper
2 tsp sea salt

1/2 cup of sifted bleached flour
1/2 cup of cold water
1 1/2 tsp fresh dill

- Fill a large cast iron pot with the milk/cream, butter, clams, bacon bits, salt, pepper and the contents of the pan. Let simmer for 15 minutes. **IMPORTANT:** DO NOT BOIL AS BOILING WILL CURDLE THE MILK AND RUIN YOUR CHOWDA'.
- Combine flour and water and add to the pot. Continue to simmer for another 5 minutes

Step 3 – Mug-Up Time