

Clammy Chowder (with *Keto variation)

- 4 cans chopped clams (6.5 oz each)
- 1 jar clam juice (8 oz)
- 1 Tbsp. Oyster sauce
- 1 lb. cooked, chopped bacon
- 1 onion, chopped
- 6 cloves garlic, chopped
- *6 stalks celery, chopped (for Keto, add extra celery in lieu of potatoes)
- 6 springs fresh thyme
- 4 cups chicken broth
- ½ tsp. pepper
- 4 Tbsp. salted butter
- *2 cups diced potatoes (omit for Keto version)
- 2 Tbsp. cornstarch (if Keto, skip flour, add extra Tbsp. of cornstarch)
- *2 Tbsp. Flour (skip if Keto)
- 2 cups half and half
- 1.5 cups heavy whipping cream

Instructions:

Sweat chopped onions in a little of the leftover bacon grease. Then combine in a five-quart crockpot with; chicken broth, cooked chopped bacon, celery, thyme, potatoes, garlic, pepper, clams, clam juice, and oyster sauce.

Set on high and cook for 2.5 hours, until potatoes turn soft. (If doing the keto version, until celery is soft)

Reduce heat to medium and add slowly; half and half, heavy cream, and butter. Cook on medium, or low for an hour. Then finally, mix the cornstarch in a little water, whisk until all lumps are removed, then add starch. Repeat the process with the flour for a thicker chowder. *If you like a runnier drinkable chowder – skip the flour.* Turn the heat up to high, stirring every 10-15 minutes. Bring to a boil for two minutes (sets your starch), then reduce the crockpot to warm.

I actually like this chowder better after it's set in the fridge overnight! Make it a day ahead!