



PAUL'S CHOWDER

MY HELPER DEBORAH'S FATHER PAUL WAS A PURIST WHEN IT CAME TO HIS CLAM CHOWDER (ACTUALLY QUAHOG CHOWDER, IN RHODE ISLAND-SPEAK). WHEN I SAW THE DIRECTION IN WHICH THE HOLIDAY WAS HEADING I WAS CASTING ABOUT FOR NOSHIE IDEAS. I WANTED SOMETHING WITH A SLIGHTLY NAUTICAL TENOR, BUT NOTHING TOO YO-HO-HO. DEBORAH SUGGESTED THE CHOWDER WHICH IS DELISH AND STRIKES JUST THE RIGHT NOTE! (SHE WASN'T A FAN AS A KID, AS THE SMELL OF QUAHOGS STEAMING OPEN CAN BE PRETTY GAG-INDUCING). PAUL ENJOYED HIS WITH JUST THE SIMPLE CLAM BROTH BUT BE SURE TO ADD SOME MILK, HALF & HALF, HEAVY CREAM OR TOMATOES (THAT'S RI STYLE) DEPENDING ON YOUR PREFERENCE. WE WON'T TELL PAUL IF YOU DON'T TELL THAT MR. BEZOS "CAUGHT" OUR CLAMS FOR US...

<i>DRINK</i>	2	MIMOSAS OR ADULT BEVERAGES OF CHOICE	
<i>SAUTÉ TOGETHER</i>	¼ CUP 2 BULBS 2	OLIVE OIL GARLIC, FINELY CHOPPED ONIONS, FINELY CHOPPED	UNTIL SOFT
<i>STRAIN JUICE FROM</i>	(2) 51-OZ CANS	CLAMS (FINELY MINCED)	INTO THE POT WITH GARLIC AND ONIONS
<i>ADD</i>	TO TASTE	KOSHER SALT BLACK PEPPER ROSEMARY, FRESHLY CHOPPED	
<i>ADD</i>	2 ½ LBS. RESERVED ½ STICK	POTATOES, CHOPPED AND BOILED CLAMS BUTTER	
<i>STOP HERE</i>		IF YOU'RE A PURIST LIKE PAUL
<i>HEAT & ADD</i>		HALF & HALF	UNTIL IT IS SOUP CONSISTENCY
<i>TASTE & RE-SPICE</i>		
<i>SERVE WITH</i>		TRADITIONAL OYSTER CRACKERS	