



Clam Chowder

The basic ingredients in clam chowder are **clams** and **broth**, to which **diced potatoes**, **onions**, and **celery** are often added. A garnish of **bay leaves** is advisable in that it adds both color and flavor. Clam chowder is usually served with **saltine crackers** or small, hexagonal **oyster crackers**. The earliest-established and most popular variety of clam chowder, the **New England clam chowder**, was introduced to the region by French, Nova Scotian, or British settlers, becoming common in the 18th century. The first recipe for another variety, **Manhattan clam chowder**, known for using tomatoes which distinctly tinge it red, was first published in 1934. However, in **1939** the New England state of **Maine** debated legislation that would outlaw the use of tomatoes in chowder, thereby essentially prohibiting the "Manhattan" form, which was considered as an 'illegitimate' swerve from the original Northern New English tradition.



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