

Celebrate game with chowder variations

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Regional rivalries between Boston and New York are legendary, and when the New England Patriots take on the New York Giants on Sunday, there's sure to be squabbling.

If you have fans of both teams coming to your Super Bowl party, try adding fuel to that fire with a chowder battle.

New Englanders live and die by their cream-based clam chowder and New Yorkers swear by Manhattan's famous tomato-based clam chowder. Which is better? Let your guests decide.

Here's a pair of dueling recipes from George Akau, chef instructor at Clark College's Culinary Arts Program.



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Manhattan is known for a tomato-based clam chowder.

Manhattan Clam Chowder

YIELD: 1 QUART.

1½ cups clams, canned or frozen

3 cups clam broth

1½ cups potatoes, diced

2 tablespoon salt pork or bacon (optional)

½ cup onion, diced

¼ cup carrots, diced

½ cup celery, diced

½ cup leeks, diced

¼ cup green pepper, diced

2 tsp. fresh garlic, grated

2 cups canned tomatoes, diced

1½ teaspoon dill

1 teaspoon basil

½ teaspoon white pepper

1 tablespoon parsley

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Boil or steam the potatoes, cool. Sauté the vegetables with the spices.

Put vegetables and potatoes in a pot. Add broth, clams, tomatoes and pork. Simmer.

Adjust seasoning to taste.



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New England Clam Chowder
is a white stew that may
be familiar to Pacific
Northwesterners.

New England Clam Chowder

YIELD: 1 QUART.

3½ cups onion, diced

1½ cups celery, diced

1 tablespoon leeks, diced

2-3 cups potatoes, diced

**1½ cups clams, canned or
frozen**

1 cup milk or half and half

**3 cups water, chicken stock or
clam broth**

¼ cup butter

¼ cup flour

½ teaspoon dill

⅛ teaspoon basil

⅓ teaspoon garlic powder

Pinch white pepper

⅛ teaspoon parsley, dried

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Cut the vegetables and
sauté in butter. Cool. Soak
up remaining butter with
flour.

Boil or steam the potatoes.
Combine milk and water
and add to vegetables and
potatoes.

Add seasonings when ready
to serve.