



Fifty-Seventh

Presidential Inauguration

January 21, 2013

New England Clam Chowder Sauce

Served at the Inaugural Luncheon, 2013

Ingredients

- 20 each little neck clams, rinsed in cold water
- 1/4 cup shallot, minced
- 1 tablespoon garlic, minced
- 1 cup white wine
- 2 cups clam juice, canned
- 2 cups heavy cream
- 1/2 tablespoon canola oil
- 1 cup carrot, small dice
- 1 cup celery, small dice
- 1 cup Yukon gold potato, small dice, peeled
- 1 cup leek, small dice
- 1/2 cup onion, small dice
- 1 pinch kosher salt
- 1 pinch cracked pepper
- 1/4 cup tarragon, chop at the last minute

Preparation

1. Combine shallot, garlic, white wine and fish stock in a bowl.
2. Place a large heavy bottom pot on high heat for 3-4 minutes.
3. Carefully place clams in bottom of pot. Pour shallot liquid over clams quickly and cover with lid. The clams will begin to open after a few minutes.
4. Once clams are opened, remove the pot from the heat and place clams in a bowl to cool (keep

Additional Information

Course:

Servings: 4 servings

shallot liquid).

5. Remove clams from shells and rough chop (these will be added to sauce at the last minute).
6. Strain the shallot liquid and place into a clean sauce pot on medium heat to reduce by half (roughly 1 qt).
7. In a separate sauce pot, sauté the diced vegetable in the canola oil with pinch salt and pepper for 3-4 minutes on medium heat.
8. Add the clam liquid and heavy cream to the vegetables and bring to a boil, reduce heat to simmer and allow sauce to reduce until your desired consistency and the vegetables are tender. The sauce should coat the back of a wooden spoon.
9. Add chopped clams and chopped tarragon to the sauce.