

Recipe

Moe's Best Clam Chowder

Ingredients

4-5 large potatoes, peeled, sliced
1 large onion diced
1 1/2 cups of diced celery
2 Knorr vegetable cubes
6 cloves sliced garlic
2 cloves minced garlic
1 51-ounce can chopped ocean clams
1/2 t Coriander
1 t salt (sea salt and to taste)
1/4 t Cayanne pepper
1/4 t white pepper

Category

Seafood

Servings

8 people

Notes

For a 'meater' chowder, you can use 2 51 oz. cans of clams

See Moe's Best Mexican Cornbread as a serving side

Instructions

1. Open Clams and pour juice only into large pot
2. Place potatoes, onion, celery, sliced garlic, Knorr vegetable cubes, coriander, salt, peppers and cook until all ingredients are done
3. Add minced garlic and clam meat
4. If not using 2nd can of clams, add water as need to cover ingredients
5. Simmer for about 30 minutes and serve.

NOTE: See Moe's Best Mexican Cornbread as a serving side in lieu of crackers