

Razor Clam Chowder

This is a lighter, slightly simplified version of the razor clam chowder chef Kevin Davis serves at Steelhead Diner, in Seattle's Pike Place Market. The original version was published in Seattle Metropolitan's March 2008 issue.

TIME: 1 hour

MAKES: 8 servings

1/2 pound thick-cut bacon, diced
1 medium yellow onion, chopped
1 large leek, halved lengthwise and sliced 1/4" thick
1 bunch celery, chopped
3 cloves garlic, finely chopped
2 tablespoons chopped fresh thyme
Salt and freshly ground pepper
1/2 cup all-purpose flour
16 ounces clam juice
1 quart whole milk
2 cups skim milk
1 1/2 pounds Yukon Gold potatoes
1 pound razor clam meat
Tabasco and Worcestershire sauce, to taste

Heat a large, heavy-bottomed pot over medium heat. Add the bacon and cook, covered, until fat is rendered, about five minutes. Remove lid, and cook another five minutes, stirring occasionally. Add the onion, leek, celery, garlic, and thyme, and season with salt and pepper. Cook over medium-high heat, stirring frequently, until vegetables are soft, about 7 minutes. Add the flour, stirring until blended, then add clam juice, both milks, and potatoes. Bring to a simmer, stirring occasionally to prevent sticking, then lower heat to a bare simmer and cook for 20 to 30 minutes, stirring occasionally, until potatoes are tender. Stir in the razor clams, season to taste with salt, pepper, Tabasco and/or Worcestershire sauces, and serve immediately.