

Emeril Lagasse's Clam Chowder

Yield: 4 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/emiril-lagasse-s-recipe-for-russian-tea-cakes>

Ingredients:

- 48 cherrystone clams scrubbed
- 2 cups low sodium chicken broth
- 6 ounces sliced bacon cut crosswise into 1/2-inch pieces
- 2 onions medium, cut into 1/4-inch dice
- 3 carrots cut into 1/4-inch dice
- 2 celery ribs cut into 1/4-inch dice
- kosher salt
- 1/8 teaspoon cayenne pepper
- 1 bay leaf
- 1/2 cup all purpose flour
- 3 medium red potatoes 1 1/4 pounds, peeled and cut into 1/2-inch dice
- 2 ears of corn kernels cut from the cobs
- 1 teaspoon Old Bay Seasoning
- 1 cup half and half
- 1/2 cup finely chopped flat leaf parsley
- 1 teaspoon Worcestershire sauce
- 1/4 teaspoon Tabasco Sauce
- freshly ground black pepper to taste