

# 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 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.

## **Additional Information**

- **Course:**
- **Servings:** 4 servings

Since 1901, the Joint Congressional Committee on Inaugural Ceremonies has been responsible for the planning and execution of the swearing-in ceremonies and the luncheon for the Inauguration of the President of the United States at the U.S. Capitol.