



Recipes

Clams or Mussel Chowder

(from the Mohegan Archives)

“Best Clam Chowder I've ever had!”

Ingredients:

- 24 medium sized quahog clams (or mussels)
- 3 oz. salt pork, chopped in small bits
- 1 large onion, chopped
- 4 large potatoes
- 3 cups of broth including the juices from shucking the clams
- Sage and thyme to taste.



Directions

- Brown off the minced salt pork until all the grease is rendered.
- Add chopped onion and cook until translucent.
- Add potatoes, seasonings, and shellfish meat.
- Add broth and clam juices.
- Cook gently until potatoes are cooked and then simmer gently until serving.
- You can add crackers (or for authenticity some dried bread or muffin pieces)
- Make extra for the next day!