



## NEW ENGLAND CLAM CHOWDER

INGREDIENTS	%
Chopped Clams	11.0
Bacon or Salt Pork	5.0
Clam Liquor	28.7
Diced Raw Potatoes	14.1
Water	34.9
<b>Nutrimix® 500</b> , milk replacer	3.0
Wheat Flour	1.0
Minced Onion	0.6
Garlic Powder	0.03
Ground Red Pepper	0.04
Ground Celery	0.03
Salt	1.6

### PROCEDURE

1. Fry bacon or salt pork.
2. Add clam liquor, potatoes, water, spices and salt and simmer 10 minutes.
3. Add flour, **Nutrimix 500** and clams and simmer just until no longer starch flavored.

### BENEFITS

**Nutrimix 500** contributes to viscosity and opacity as well as emulsification. It also contributes to creaminess and adds milky flavor.