



**490 Lafayette Road, Hampton, NH
603.926-8322**
From Master Chef: Michael Higgins

The Old Salt's Clam Chowder

Ingredients

4 slices of bacon
1 Spanish onion, chopped (about 2 cups)
1 cup of diced red bliss potatoes 1 Medium potato
3/4 cup chopped celery tops (leaves as well)
4 1/2 tablespoon of all purpose flour
2 cups of clam broth
1 teaspoon of seasoning salt
1 teaspoon fresh chopped parsley
1 pinch black pepper (to taste)
2 cup of light cream
12 oz of chopped clams
2 Teaspoon Salted butter

Directions

Fry bacon in a large saucepan. When it's crisp, take out the bacon. Add butter and put the onion, celery, and potatoes into the bacon grease and Sautee until their nice and tender. About 20 minutes on medium heat. Add clam broth including the broth that came in the can with the chopped clams. Stir in the flour, and stir until it's thickened. Then add the clams and seasonings, return to a boil, cover, turn down the heat and let sit on low heat for 20 minutes. When ready to serve Add the cream, and simmer for 10 more minutes and let stand for 10 more minutes to thicken, serve with your favorite Oyster Crackers or sliced bread.

You can add the cooked bacon when you add the seasonings or just save for BLT sandwiches at a later date.

Serves: Ten

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Restaurant**



92 Route 125, Kingston, NH 603.642.5556
143 Main Street, Kingston, NH 603.642.3833
from owner Rick Korn

Lobster Ravioli a New England Favorite!

Ingredients

6	ea	lobster ravioli, cooked
1	T	garlic, fine diced
2	T	oil
1/2	T	shallots
1/4	C	onions, chopped
1/4	C	green peppers, chopped
1/4	C	bok choy, chopped
1/4	C	broccoli florets
1	T	parsley, fine diced
1/4	C	sherry
1/2	C	heavy cream
1	T	butter
1	T	flour
1/2	T	parmesan
1	ea	fresh lobster tail or claw

Directions

Sauté onions, peppers, bok choy, broccoli in oil until al dente. Add garlic, shallots, sauté one minute. Add butter & flour, mix well. Add lobster tail, parsley & sherry, carefully flambé. Add heavy cream and ravioli, reduce and serve.

Garnish with parmesan & fresh lobster.

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