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Newport Clam Chowder

Recipe courtesy of AllRecipes

Serves 8

1/2 cup butter

1 1/2 large onions, chopped

3/4 cup all-purpose flour

1 quart shucked clams, with liquid

6 (8 ounce) jars clam juice

1 pound boiling potatoes, peeled and chopped

3 cups half-and-half cream

salt and pepper to taste

1/2 teaspoon chopped fresh dill weed

Melt butter in a large kettle or stock pot over medium heat. Add onions and sauté until clear. Stir in flour and cook over low heat, stirring frequently, for 2 to 4 minutes. Set aside to cool. In a separate pot, bring clams and clam juice to a boil. Reduce heat and simmer for 15 minutes. In a small saucepan, cover peeled potatoes with water. Bring to a boil and cook until potatoes are tender, about 15 minutes. Drain and set aside. Slowly pour hot clam stock into butter/flour mixture while stirring constantly. Continue stirring and slowly bring to a boil. Reduce heat and add cooked potatoes. Mix in half and half, salt and pepper and chopped dill. Heat through but do not boil.