

The Original Farmers Market

Spring Market Meals

MARCH 4-10

SHOPPING LIST:

NEW RECIPES POSTED WEEKLY ON FARMERSMARKETLA.COM

BREADWORKS BAKERY:

Sourdough Boule **SPECIAL PRICE \$2.25/Each**

TUSQUELLAS SEAFOOD:

Ready-Made Clam Chowder **SPECIAL PRICE \$4.98/Pint**

Or make your own chowder using the recipe below: 1 Quart Clams (if using fresh)

MR. MARCEL GOURMET MARKET:

Bay Leaf, Thyme, Milk, Butter, Flour, Sea Salt, Peppercorns,
Canned Clams (if not using fresh)

FARM BOY PRODUCE:

Onion, Celery, Potatoes

HUNTINGTON MEATS AND SAUSAGE:

Sliced Bacon



FARMERS MARKET

"MEET ME AT THIRD & FAIRFAX"



Clam Chowder Soup in Sourdough Boule

Serves 4-6

There's nothing better on a cold night than homemade New England Clam Chowder in a Bread Bowl. Breadworks' Sourdough Boule is a delicious and practical accompaniment for this tasty meal. You may serve Tusquellas Seafoods' world-famous clam chowder, or make your own using the recipe below:

- 1 quart shucked clams (*add cold water if too dry*)
or substitute canned, chopped clams
in their juice
- 1/3 pound sliced bacon
- 1 large onion, finely diced
- 1 rib of celery, minced
- 4 to 6 medium potatoes, cut in bite sized cubes
- 1 bay leaf
- 1/2 tsp. thyme
- 1 quart fresh milk, scalded (may use
half fresh cream for thicker soup)
- 1/2 cup butter
- 1/4 cup all purpose flour
- 2 tsp. sea salt to taste
- 1/4 tsp. ground peppercorns to taste
- 4-6 sourdough boules

Directions: Drain and chop clams, reserving liquid (or substitute cans of chopped clams - see below). Fry bacon in heavy pan or Dutch oven until all fat is melted down. Add onions and celery and brown lightly. Add butter and melt. With a wire whisk, blend in flour and stir constantly for 5 minutes. Add the clams and clam juice and stir constantly, breaking up any lumps that form. Add cubed potatoes, milk, salt, pepper, bay leaf, and thyme and continue stirring. Decrease heat to medium-low, and allow to simmer for about 20 minutes, stirring frequently to avoid burning or sticking. Cook until potatoes are tender. Ladle soup into sourdough boules and serve.

THE GROCERS OF FARMERS MARKET

FARM FRESH PRODUCE • MR. MARCEL GOURMET MARKET • MARCONDA'S MEATS • PURITAN POULTRY • BREADWORKS • TUSQUELLAS SEAFOODS
FARMERS MARKET POULTRY • FARM BOY • LIGHT MY FIRE • THEE'S CONTINENTAL PASTRIES • HUNTINGTON MEATS AND SAUSAGE • T&Y BAKERY • T (TEA SHOP)

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