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Rhode Island clam chowder: You may have heard of Manhattan chowder and New England clam chowder, but have you heard of Rhode Island clam chowder? Yes, there is a third variety of chowder and though it hails from America's smallest state, it's a chowder with a big personality. Unlike the other varieties, which have thick broth bases of either tomato or cream, the Rhode Island clam chowder is clear. Chowderheads like Matunuck Oyster Bar owner Perry Raso would argue that the clear broth is "the purest way of eating chowder." Though it is the lesser known of the chowder world, Rhode Island clam chowder actually predates both the New England and Manhattan varieties, making it New England's original chowder dish. If you're headed north, 10Best says a hearty bowl of Rhode Island clam chowder is worth a try and recommends Evelyn's Drive-In in Tiverton, a clam shack that won the site's Readers' Choice Award for Best Clams in Rhode Island.

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