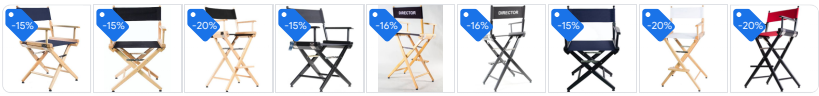
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CHOWDERS

6 Favorite Chowder Recipes

In need of a new good chowdah? From clam to corn to lobster, there's something for everyone with these six favorite New England chowder recipes.

Yankee Magazine · March 15, 2022 · Read Comments (28)

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Here in New England, it seems we can never have enough chowder recipes. From clam to corn to fish to lobster to...well, just about anything you can think of, we'll toss it into a kettle and call it supper. Need some new chowder inspiration? These six classic chowder recipes should do the trick.

6 Classic New England Chowder Recipes

Lobster lovers will swoon for this Seafood Chowder with Lobster.
Kristin Teig

Seafood Chowder with Lobster

The rich seafood chowder recipe—one of six "chowdahs" on the menu at Newick's Lobster House in Dover, New Hampshire —is such a hit that it has to be made off-site. Insiders know to ask for it with lobster.

Rich and creamy New England Clam Chowder straight from Chatham Pier Fish Restaurant.
Kristin Teig

Classic New England Clam Chowder

Fresh, flavorful, and thick with clams and potatoes, this classic New England clam chowder recipe from Chatham Pier Fish Market is a keeper.

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Best of New England Seafood Recipes: How to Cook Scallops, How to Make Clam Chowder, Cooking Lobster Tails, Cod Fillet Recipes, Haddock Recipes and More.

Many appreciate the lighter texture of Rhode Island Clear Broth Clam Chowder.
Kristin Teig

Clear-Broth Clam Chowder

This rich broth of this clear broth clam chowder from Matunuck Oyster Bar in South Kingstown, Rhode Island, is loaded with potatoes, bacon, and either cherry-stones or quahogs.

Dick Bridges' Lobster Chowder. Just add saltine crackers!
Jonathan Levitt

Dick Bridges' Lobster Chowder

This delicious recipe for lobster from "Best Cook" Dick Bridges chowder yields a rosy red broth that's loaded with lobster chunks and potatoes.

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Corn and Sweet Potato Chowder makes fine use of fresh summer produce.
Kristin Teig

Corn and Sweet Potato Chowder

This hearty corn and sweet potato chowder from Chef Christopher Prosperi of Metro Bis in Simsbury, Connecticut makes optimum use of fresh summer corn, sweet potatoes, a little garlic, and cream.

Warming, hearty Manhattan Clam Chowder with Spicy Sausage.
Kristin Teig

Manhattan Clam Chowder with Spicy Sausage

This recipe for Manhattan clam chowder with spicy sausage from The Reservoir Restaurant & Tap Room in Waterbury, Vermont, is the perfect antidote to a chilly New England day.

What are some of your favorite chowder recipes?

This post was first published in 2014 and has been updated.

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Comments

Patricia E. March 15, 2022
CT Chowder Company in North Haven, CT makes the best RI clam chowder I have ever tasted. RI clam chowder is my favorite and it was terrific.
Reply

Laurie L. October 4, 2021
I make a seafood chowda with fish, clams and shrimp! Bacon bits, potatoes , onion, and corn . Of course with clam broth , milk , buttah and seasonings! It's always been a BIG HIT with my family!
Reply

Roberta G. October 1, 2021
Looking for a fish chowder made with chicken stock,made it once so good
Reply

Jeff Ledin . September 28, 2021
Captain Parker's in West Yarmouth has hands down THE BEST Clam Chowdah!!!!
Reply

Reader L. October 3, 2021
Absolutely the best in New England!!!
Reply

Libby S. September 28, 2021
Sounds Great!!!
Reply

Douglas J B. April 18, 2021
Hello
My husbands family is from booth bay Maine and mine is from Glouster. We never have eaten or heard of peanut butter and marshmallow sandwiches. We are going to make this sandwich. I prefers chowders myself. Thank you for sharing.
Reply

Joyce L. January 4, 2021
Would love a thick corn chowder recipe
Reply

Darline D. January 10, 2021
I would love the corn chowder recipe for Lindsay's family restaurant in 3138 Cranberry Hwy, East Wareham, MA it is so thick that sometimes the spoon will stand straight up ❤️ And sweeeet???? the clam chowder is good but I haven't been able to finding anything even close to it,
Reply

Ginny M. September 28, 2021
To thicken chowder you can purée some potatoes.
Reply

Michelle B. November 13, 2019
Hi! I'm seeking delicious corn chowder recipes, vegetarian style (not vegan, so dairy is OK). If you have a yummy recipe with meat, I will just not add the meat. Fish maybe OK. I want chowder and other soups for cold Pennsylvania evenings please! Many thanks! Michelle in PA (but I have a relative in New Hampshire!)
Reply

Margaret H. August 31, 2018
Great Recipes many thanks.
Reply

Maureen B. August 26, 2018
Lookimg for a creamy NE Clam Chowder.
Reply

Sue S. August 26, 2018
I would love to have P.J.'s, on Rt 6 Wellfleet, Cape Cod, recipe for their Clam Chowder. The BEST ever.
Reply

Barb K. August 21, 2018
Where is a good fish chowder recipe?
Reply

Kathryn B. March 25, 2021
https://newengland.com/today/food/soups-stews-chowders/chowders/gloucester-old-salt-fish-chowder/
Reply

DK August 21, 2018
Which Scallops Sea or Bay?
Reply

Cathy M. June 6, 2018
My son, a chef in New England, uses Chamais (sc) beer — made by monks — as his base to his white creamy New England Clam Chowder.
Reply

Doreen June 3, 2018
my late husband made a similar corn chowder to Carls but did not use peppers and used salt pork he would make a huge pot and in the Winter in New Hampshire it would hit the spot after a night of snowplowing. He's right much better the next day. He loved to cook so I let him but kick myself now as I didn't pay enough attention so glad Carl added it, so maybe now I can duplicate it.
Reply

Carl A Strand J. May 31, 2018
Corn Chowder
1/4 to 1/2 lb bacon chopped
1 medium onion chopped
1 small green pepper chopped
4 red potatoes unpeeled cubed 1/2 in
1 Can evaporated milk
1 14 oz can whole kernel corn
1 14 oz can creamed corn
Water to cover potatoes
Saute bacon until lightly browned
Remove bacon and all but about a tablespoon bacon fat
Saute onion and green pepper until soft

Add potatoes and water, boil over low heat until potatoes are tender
Add the corn, evaporated milk and bacon simmer 1/2 hour
Better if refrigerated overnight and served hot the next day
Reply

Robert G. May 29, 2018
So, where's the recipe for corn chowda? My mother grew up in Nova Scotia and Franklin, NH, and made her corn chowda recipe at least weekly during colder months of the year. Loved it. Not everybody's focused on fish recipes.
Bob Gaffney
Reply

Charlene A. March 14, 2018
Nantucket Scallop Chowder:
Nantucket Scallop Chowder
2 onions, sliced
4 tablespoons butter
1 pint scallops
2 cups boiling water
1 cup potatoes, diced
4 cups scalded milk
salt and pepper
chopped dill
Sauté the onions in the butter, and remove them from the pan. Cut up the scallops, and sauté them in the butter. Add the onions and potatoes to the boiling water, and simmer 20 minutes. Add the scallops and scalded milk, and simmer for an additional 15 minutes. Season with salt and pepper, and garnish with a good quantity of chopped dill.
I forgot where I got the recipe but it was very good.
Reply

MarcT March 14, 2018
sounds good! gonna try it!
Reply

Bob M. May 12, 2017
Growing up in Rhode Island within walking distance of Rocky Point Park, we always got take out chowder from the Shore Dinner Hall – the one that hung out over the river. That was a red broth chowder but definitely NOT Manhattan. It was basically Rhode Island clear broth chowder with, I think, tomato puree and paprika to color the broth red. I loved it because I didn't like the looks of regular clear broth chowder. I think that you can still get it at the Rocky Point Chowder house that sets up in the Ann & Hope parking lot in Warwick. I now live in New Hampshire so I don't get to eat it much anymore, but that was always my favorite chowder.
Reply

Barbara B. April 27, 2017
I would love to have the "chowder" recipes. I subscribe to Yankee and have for many years. Are you talking about the recipes inside Yankee magazine or is there a special website to receive these recipes?
Reply

Aimee T. April 27, 2017
Hi Barbara. If you click on the name of the chowder, it will take you to the full recipe page with the list of ingredients and instructions. Thanks!
Reply

Alan M. December 31, 2016
GOT A RECIPE FOR SCALLOP CHOWDER?
Reply

Alan M. December 31, 2016
Comment was a question. I had some scallop chowder while staying in Maine. Delicious. I'm seeking the recipe for same.
Reply

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