



The University of Georgia

Georgia Clam Chowder

Georgia Clam Aquaculture

- ◆ A sustainable fishery
- ◆ Environmentally friendly
- ◆ A healthy choice



Hard clams or quahogs, *Mercenaria mercenaria* are farmed on mud-flats in various tidal creeks throughout coastal Georgia. Clam aquaculture is sustainable and good for the environment: clams filter feed and improve water quality; no chemicals are used; and through spawning, farmed clams contribute to increasing wild clam populations. Clams are a low fat/high protein food, high in calcium and potassium and low in calories, sodium and cholesterol. Please support the Georgia shellfish industry by buying 'Georgia Grown'.

Creamy Chowder

Ingredients

2 tbsp. butter	1 lb potatoes (peeled and cubed)
6 slices of fried bacon (chopped)	1 quart milk
2 medium onions (chopped)	Salt and pepper
2 celery stalks (chopped)	Oyster crackers
2 tablespoons flour	2 dozen Georgia chowder clams
1 quart hot water	5 cups cold water

Directions

Add the butter, bacon, onion, and celery to a saucepan and sauté for about 3 minutes over low heat. Add the flour and stir to coat evenly. Add 1 quart of hot water, stirring well, and season with salt and pepper. Cook for 30 minutes at a medium heat before adding the diced potatoes, return to the simmer, and cook until potatoes are tender. Add the milk and heat thoroughly but do not boil the milk. In a deep pan place the clams in about 5 cups of cold water and bring to the boil, then reduce heat and simmer until the shells open. Add the clams and juice to the vegetable broth and season and serve with oyster crackers.



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