

# Pumpkin Clam Chowder

Renee Murby - Johnston, RI

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**Yield: 2 1/2 quarts**

*6 strips bacon, chopped  
1 medium fennel bulb  
(fronds reserved), chopped  
1 medium onion, chopped  
1/2 cup chardonnay or clam  
juice  
5 bottles (8 ounce each)  
clam juice, divided  
4 cups fresh pumpkins or  
butternut squash, cut in  
1/2-inch cubes  
2 medium potatoes, peeled  
and cut in 1/2-inch cubes  
1/3 cup all-purpose flour  
2 cans (10 ounce ea) whole  
baby clams, drained  
1 1/2 cups heavy whipping  
cream  
1 tablespoon fresh tarragon  
, minced  
1/2 teaspoon salt  
1/2 teaspoon pepper*

**Preparation Time: 30 minutes****Cook Time: 30 minutes**

In a Dutch oven, cook the bacon over medium heat until crisp, stirring occasionally. Remove with a slotted spoon. Drain on paper towels. Cook and stir the chopped fennel and onion in the bacon drippings over medium heat until tender, 8 to 10 minutes.

Add the chardonnay to the pan. Increase the heat to medium-high. Cook for 1 to 2 minutes, stirring to loosen the browned bits.

Add 4-1/2 cups of clam juice, the pumpkin and potatoes. Bring to a boil. Reduce the heat. Simmer, uncovered, until the pumpkin and potatoes are tender, 15 to 20 minutes, stirring occasionally.

In a bowl, whisk the flour and remaining 1/2 cup of clam juice. Stir into the pan. Bring to a boil, stirring constantly. Cook and stir until thickened, 2 to 3 minutes. Stir in the clams, cream, tarragon, salt and pepper. Heat through (Do Not Boil).

To serve: top with the reserved chopped fennel fronds and cooked bacon.

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Per Serving (excluding unknown items): 1837 Calories; 152g Fat (73.2% calories from fat); 30g Protein; 96g Carbohydrate; 7g Dietary Fiber; 522mg Cholesterol; 1825mg Sodium. Exchanges: 5 Grain(Starch); 1 1/2 Lean Meat; 1 1/2 Vegetable; 1 Non-Fat Milk; 29 Fat.