

Recipe For Splash Cafe Clam Chowder



Recipe for Splash Cafe Clam Chowder is a delightful dish that evokes the essence of coastal dining. Known for its creamy texture and rich flavors, this clam chowder recipe is inspired by the famous Splash Cafe located on the Central Coast of California. With its perfect blend of clams, potatoes, and seasonings, this chowder has become a staple for many seafood lovers. In this article, we will explore the ingredients, preparation steps, and some tips to recreate this iconic dish at home.

Understanding Clam Chowder

Clam chowder is a type of soup that primarily features clams as its main ingredient. While there are various styles of clam chowder, the most popular ones include New England and Manhattan varieties. The New England style, which is the focus here, is creamy and rich, making it a comforting dish

perfect for any occasion, especially during colder months.

Ingredients for Splash Cafe Clam Chowder

To replicate the delicious Splash Cafe Clam Chowder, you will need the following ingredients:

- 4 slices of bacon
- 1 medium onion, diced
- 2 cloves of garlic, minced
- 3 medium potatoes, peeled and diced
- 2 cups of chicken broth
- 2 cups of heavy cream
- 2 cans (6.5 oz each) of chopped clams, drained (reserve the juice)
- 1 teaspoon dried thyme
- 1 teaspoon dried parsley
- Salt and pepper to taste
- 1 tablespoon of cornstarch (optional, for thickening)
- Chopped fresh parsley for garnish

Preparation Steps

Making the Splash Cafe Clam Chowder at home is a straightforward process. Follow these steps to create your delicious chowder:

Step 1: Cook the Bacon

1. In a large pot or Dutch oven, cook the bacon over medium heat until it's crispy.
2. Remove the bacon from the pot and place it on a paper towel to drain. Leave the bacon grease in the pot.

Step 2: Sauté the Aromatics

1. In the same pot, add the diced onion and minced garlic to the bacon grease.
2. Sauté for about 3-4 minutes until the onion becomes translucent and fragrant.

Step 3: Add Potatoes and Broth

1. Add the diced potatoes to the pot and stir to combine.
2. Pour in the chicken broth, making sure the potatoes are submerged.
3. Bring the mixture to a boil, then reduce the heat to a simmer.
4. Cover the pot and let it cook for about 15-20 minutes, or until the potatoes are tender.

Step 4: Incorporate Cream and Clams

1. Once the potatoes are cooked, stir in the heavy cream and the reserved clam juice.
2. Add the drained clams, thyme, parsley, salt, and pepper.
3. Let the chowder simmer for another 5-10 minutes to allow the flavors to meld.

Step 5: Thicken the Chowder (if desired)

1. If you prefer a thicker chowder, mix the cornstarch with a little water to create a slurry.
2. Stir the slurry into the chowder and let it cook for an additional 2-3 minutes until thickened.

Step 6: Serve and Garnish

1. Crumble the cooked bacon and add it back into the chowder.
2. Taste and adjust the seasoning if necessary.
3. Serve hot, garnished with chopped fresh parsley.

Tips for the Perfect Chowder

Creating the perfect clam chowder can be a matter of personal taste. Here are some tips to enhance your chowder-making experience:

- **Use fresh clams:** If you have access to fresh clams, they can elevate the flavor significantly. Just steam them open and add them to the chowder.
- **Adjust the creaminess:** You can modify the ratio of cream to broth to suit your preference for a thicker or thinner chowder.

- **Experiment with spices:** Feel free to add other spices like Old Bay seasoning or a dash of hot sauce for an extra kick.
- **Serve with crusty bread:** A slice of sourdough or a warm baguette pairs wonderfully with clam chowder, perfect for dipping.
- **Make it ahead:** Chowder tastes even better the next day as the flavors continue to develop, so consider making it in advance.

Conclusion

The **recipe for Splash Cafe Clam Chowder** brings a taste of the coast right to your kitchen. With its creamy base, hearty potatoes, and savory clams, this dish is sure to please your family and friends. Whether you're enjoying it on a chilly evening or serving it at a gathering, it's a recipe that embodies the warmth and richness of homemade cooking. So gather your ingredients, follow the steps, and indulge in a bowl of this delicious clam chowder.

Frequently Asked Questions

What main ingredients are needed for Splash Cafe clam chowder?

The main ingredients for Splash Cafe clam chowder include clams, potatoes, onions, celery, butter, cream, and seasonings like thyme and black pepper.

Is there a specific type of clam used in Splash Cafe clam chowder?

Yes, Splash Cafe typically uses chopped Manila clams for their clam chowder, which adds a sweet and tender flavor.

How can I make a vegetarian version of Splash Cafe clam chowder?

To make a vegetarian version, you can substitute clams with diced mushrooms and use vegetable broth instead of clam juice, while keeping the other ingredients similar.

What is the recommended cooking time for Splash Cafe clam chowder?

The recommended cooking time for Splash Cafe clam chowder is about 30 to 40 minutes, allowing the flavors to meld together and the potatoes to soften.

Can I freeze leftover Splash Cafe clam chowder?

Yes, you can freeze leftover clam chowder, but it's best to do so without the cream. Add the cream after thawing and reheating for the best texture.

What side dishes pair well with Splash Cafe clam chowder?

Splash Cafe clam chowder pairs well with crusty bread, biscuits, or a simple green salad to complement its rich flavors.

How can I enhance the flavor of my homemade Splash Cafe clam chowder?

You can enhance the flavor by adding a splash of white wine, using homemade clam stock, or incorporating fresh herbs like parsley and dill.

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