

Grandmama's Quahog Pie

Like all good cooks, most of my grandmother's recipes were in her head and she didn't measure anything. So when I asked her for this recipe, which is one of my family's favorite summer dishes, she and I had to make it together so I could write it down. Actually, I made it and Grandmama coached. It came out great!

Enjoy, Dave

Ingredients

- 25 chowder quahogs
- 2 cups whole milk
- 5 medium potatoes
- 1 Bay leaf
- Salt pork
- 1/3 cup flour
- 1 large onion
- 12 Biscuits



Directions

Scrub the quahogs and place them in the largest pot you have (8 quarts should do it). Put about an inch of cold water in the pot and steam them open. (You may have to move them around so they can open.) Remove the meat and discard the shells.

Keep the clam juice in the pot on medium heat, add the bay leaf.

Coarsely chop the quahog meat and return it to the pot.

In a large skillet, take about 3 to 4 ¼-inch slices of salt pork and render about 2-3 tablespoons of fat, remove the pork from the skillet.

Dice and sauté the onions in the pork fat until clear. Add the onions and the remaining fat to the clam juice.

Cut the potatoes into small cubes, boil in a separate pot until tender, but not mushy. Drain potatoes & add to the clam juice. Add 1.5 cups of whole milk.

Preheat oven to 450 degrees.

In a separate bowl, add the flour to ½ cup milk and whisk until smooth. Add to clam juice slowly to thicken. Repeat with half as much flour and milk if necessary.

Leave on medium low heat, stirring often, for about 10 minutes. The mixture should be thick like turkey gravy.

Transfer mixture to a lasagna pan. Place 10-12 biscuits on top (Bisquick makes it easy) and bake for 15-20 minutes until biscuits are golden brown. Let cool 10 minutes, serve in a bowl.



Favorite family recipes; from our home to yours.

Dave Splaine | 401-465-6996 | dave@SplaineTeam.com | www.SplaineTeam.com

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