

## **Reheating Directions:**

### **Clam and Fish Chowders:**

Transfer chowder from container to saucepan or pot.

Heat slowly, stirring gently. (A double boiler isn't necessary; however, it is a failsafe to prevent scorching.)

Bring to desired temperature.

### **Microwave Oven:**

Transfer chowder from container to a microwave-safe cup or bowl.

Microwaves vary (and to keep your chowder from exploding)...heat in 30 second increments, stirring in between, until desired temperature is reached.

### **Stuffed Quahogs:**

#### **Conventional Oven:**

Reheat in a 375 degree oven for 15 minutes. (For frozen quahogs, increase cooking time to 40 minutes.)

#### **Microwave Oven:**

Remove plastic wrap; wrap loosely in a paper towel and place on a microwave-safe plate.

Heat on high for approximately 2-1/2 minutes.

Safely remove quahogs from the microwave and set aside until cool enough to enjoy.

Finish in an oven to brown, if desired.

### **Clam Chowder Base:**

To 1 quart of clam chowder base...

Mix with 3 cups dairy (we use half/half) or a dairy alternative.

Heat slowly, stirring gently, until desired thickness is reached. (Internal temperature achieved should be roughly 190 degrees to ensure proper blending of base and cream.)

### **Frozen Clam Chowder Base:**

#### **Ingredients needed:**

3 medium potatoes, peeled, chopped and cooked until tender. (Canned, cooked potatoes are available in the supermarket and could be diced and added instead.)

1 pint dairy (we use half/half)/dairy alternative

Place frozen bag on a plate and thaw in refrigerator.

Transfer contents from bag to saucepan or pot.

Mix with dairy (we use half/half) or a dairy alternative.

Heat slowly, stirring gently, until base and dairy have combined.

Add potatoes.

Continue stirring gently until desired thickness is reached. (Internal temperature achieved should be roughly 190 degrees to ensure proper blending of base and cream.)

### **Bread Bowl:**

Our mini bread loaf is ideal for a bread bowl. We'd be happy to hollow it out for you on request.

Heat chowder according to above directions.

Crisp up bread in a hot oven (5-10 minutes).

Pour desired amount of chowder into bread and serve immediately.