

## NEW ENGLAND HOT CHOCOLATE

1/4 c. sugar	4 c. milk
1 Tbsp. baking cocoa	1 tsp. maple flavoring
1/8 tsp. salt	1 tsp. vanilla extract
1/4 c. hot water	12 large marshmallows
1 Tbsp. butter	

In a large saucepan, combine sugar, cocoa, and salt. Stir in hot water and butter; bring to a boil. Add the milk, maple flavoring, vanilla, and 8 marshmallows. Heat through, stirring occasionally, until marshmallows melt. Pour into mugs and top each with a marshmallow. Makes 4 servings.

## MULLED HOT CHOCOLATE

1 orange	6 oz. bittersweet chocolate chunks
1 qt. chocolate milk	1 Tbsp. vanilla extract
1/4 c. sugar	Whipped cream (optional)
4 cinnamon sticks	Julienned orange peel (optional)
4 whole allspice or 1/8 tsp. ground allspice	

Cut the skin off of the orange, removing the pith. Julienne the orange peel and set aside. Pour chocolate milk into a saucepan and bring to a simmer. Add sugar, cinnamon sticks, allspice, and orange rind. Remove from heat for 10 to 15 minutes. After the spices have steeped in the milk, reheat the mixture to a very low heat and add chocolate chunks, stirring occasionally, until melted (takes about 3 to 5 minutes). Carefully pour hot chocolate mixture through a metal strainer to remove spices and finish by adding vanilla extract. Pour into individual mugs and top off hot chocolate with whipped cream and a julienned orange peel if desired. Makes 6 servings.



*New England (Connecticut, Maine, Massachusetts, New Hampshire, Rhode Island, and Vermont) is the smallish, wild area in the northeast corner of the United States that is rugged yet refined. It is a concentrated land of coastlines and mountains, lakes, rivers, and forests, wilderness and tightly-packed villages. The area is rural yet housing fine universities and colleges.*

## SOUPS, SALADS

### NEW ENGLAND CLAM CHOWDER (WHITE CLAM CHOWDER)

1 doz. medium clams, chopped	3 c. half & half
1 strip raw bacon, chopped	1 bay leaf
1 small onion, minced	Dash of thyme
1 small stick celery, minced	Dash of fennel (optional)
1 stick butter	Dash of black pepper
3/4 c. flour	1 large or 2 medium red potatoes, diced (skin on)

Soak clams just before chopping and save water and shells. Sauté bacon, onion, and celery in butter until onions are soft. Slowly add flour, blending well, and cook over low heat for 5 minutes, being careful not to brown. Slowly pour approximately 2 cups of reserved water from clams and 1 cup of half & half, stirring well to prevent clumping. Add bay leaf and dashes of thyme, fennel, and black pepper. Bring to a boil, reduce heat, and simmer for 10 minutes. Add diced potatoes. Simmer 20 to 30 minutes or until potato is just tender. Stir in the remainder of the half & half. Remove from heat and add chopped clams. Stir; let sit 1 minute. Makes 10 servings.

### OLD-FASHIONED PAWTUCKET CHICKEN CHOWDER

4 Tbsp. vegetable oil	2 Tbsp. flour
1 onion, diced	1 c. milk or light cream
2 to 3 ribs celery, peeled and diced	2 c. chicken broth
2 to 3 potatoes, peeled and diced	2 c. cooked chicken, diced
2 Tbsp. chopped parsley	1 c. corn kernels (fresh, frozen, or canned - optional)
2 tsp. fresh savory, chopped or 1 tsp. dried (optional)	Salt to taste
	Fresh ground pepper to taste

Heat vegetable oil in a large pot and stir in the onion and celery, continuing to stir for about 5 minutes before adding the potatoes. Cover and cook over low heat for about 10 minutes and stir in the herbs. Mix the flour with milk to make a thin paste, then add the milk and broth to the soup pot and bring to a boil. Simmer until the vegetables are tender but not mushy. Stir in the chicken and optional corn and sprinkle lightly with salt and pepper to taste. Cook gently 5 minutes; serve hot.

