

LOADED CLAM CHOWDER WAFFLE FRIES



Total Time
40 MIN.

Difficulty
EASY

Yields
8

Serving Size

No one can resist waffle fries, especially when they're smothered with creamy clam chowder, cheese, tomatoes and chives – a sure crowd-pleaser!



Tip

- Put this platter over the top by garnishing with steamed clams.
- Use spiced waffle fries to add a bit of heat to this dish.

Tips:

INGREDIENTS

	WEIGHT	MEASURE
bacon, chopped	2 lb	908 g
all-purpose flour	1/2 cup	125 mL
milk	5 cups	1 L
<i>Campbell's®</i> Signature Condensed Boston Clam Chowder milk	1 tub (4 lb)	1 tub (1.81 kg)
corn kernels	2 cups	500 mL
waffle fries	8 lb	
shredded Cheddar cheese	8 cups	2 L
seeded chopped tomatoes	4 cups	1 L
chopped fresh chives	1 cup	250 mL
lemon wedges	16	16

INSTRUCTIONS

1. Cook bacon in large, straight-sided skillet until crisp; transfer with slotted spoon to paper towel-lined plate. Sprinkle flour over bacon fat; cook, stirring, for about 3 minutes or until golden brown. Whisk in milk, a little at a time, until smooth.

2. Whisk in soup until combined. Simmer for 10 to 15 minutes or until thickened. Remove from heat. Stir in corn and bacon. Refrigerate for up to 3 days.

Deep-fry 1 lb (500 g) waffle fries until crisp; arrange on shallow serving platter. Ladle 1 1/2 cups (375 mL) prepared warmed sauce over fries. Top with 1 cup (250 mL) shredded Cheddar, 1/2 cup (125 mL) tomatoes and 2 tbsp (30mL) chives. Serve immediately with 2 lemon wedges.