

# Slow Cooker New England Clam Stew

<http://homespunmag.com/crock-pot-clam-chowder/>

December 24, 2013 by Susanne Blumer

Servings: 4



What is that secret ingredient? Chive and Onion Cream Cheese!

## *Ingredients*

3 (6.5 oz.) cans chopped or baby clams, undrained  
1 large onion, chopped  
8 small new red potatoes, cut into 1-inch pieces  
1 (12 to 16 oz.) package frozen corn, thawed  
2 (14 oz.) cans chicken broth  
1 1/2 tsp. dried marjoram  
1/2 tsp. dried thyme  
1 tsp. garlic salt  
1 c. half & half  
2 T. cornstarch  
1 (8 oz.) container onion & chive spreadable cream cheese

Recipe from Thom Hackett's Recipe File at [www.thomcooks.com](http://www.thomcooks.com)

### *Cooking Method*

1. In a slow-cooker, combine the clams (with their juice), chopped onion, potatoes, corn, chicken broth, marjoram, thyme, and garlic salt. Cover. Cook on low heat setting for 6 to 8 hours or high heat setting for 4 to 5 hours, until potatoes are tender.
2. Combine half & half and cornstarch in a small bowl until smooth; gradually stir into clam mixture. Cover. Cook on high heat setting for 15 to 30 minutes, until mixture thickens a bit.
3. Stir onion & chive cream cheese into the chowder. Cook on high heat setting for 5 minutes.
4. Stir chowder until cream cheese is melted and mixed in.