

THE OUTLIERS

THE OUTLIERS RECIPES!

As your book club heads into the New England woods with Wylie and Jasper, enjoy these delicious recipes inspired by the story.

NEW ENGLAND CLAM CHOWDER

INGREDIENTS:

30 littleneck clams (about 3 pounds), scrubbed
4 slices thick-cut bacon, chopped
2 tablespoons unsalted butter
3 stalks celery, finely chopped
1 medium onion, finely chopped
2 teaspoons chopped fresh thyme
1/3 cup all-purpose flour
1 large russet potato, peeled and cut into 1/2-inch cubes
2 cups half-and-half
Kosher salt and freshly ground pepper
Chopped fresh chives, for topping (optional)

DIRECTONS:

Rinse the clams several times under cold running water. Transfer to a large pot and add 3 cups water. Bring to a simmer over medium-high heat, then cover and cook until the clams open, about 6 minutes. Strain through a fine-mesh sieve into a large bowl; reserve the broth. Transfer the clams to a bowl and cover with plastic wrap so they don't dry out.

Cook the bacon in a large pot over medium heat until crisp, about 10 minutes; remove with a slotted spoon and drain on paper towels. Melt the butter in the same pot over medium heat. Add the celery, onion and thyme and cook, stirring occasionally, until soft, about 10 minutes. Add the flour and cook, stirring, 1 minute. Stir in the reserved clam broth, 1 1/2 cups water and the potato. Bring to a simmer and cook until the potato is tender and the soup thickens slightly, about 15 minutes.

Meanwhile, remove the clams from their shells and roughly chop.

Reduce the heat under the soup to medium low. Whisk in the half-and-half and warm through (do not boil). Remove from the heat. Stir in the chopped clams; season with salt and pepper. Ladle the soup into bowls and top with the reserved bacon and chives.

S'MORES BROWNIE BITES

INGREDIENTS:

1 stick unsalted butter, at room temperature
1 1/4 cups mini chocolate chips
1/2 cup sugar
2 large eggs, at room temperature
2 teaspoons pure vanilla extract
1/2 cup all-purpose flour
1/2 cup quinoa flour
3/4 cup mini marshmallows
1/4 cup graham cracker crumbs or 4 large graham crackers, finely crushed
Special equipment: a 24-count mini-muffin pan, 24 mini-muffin cup liners

DIRECTONS:

Place an oven rack in the center of the oven. Preheat the oven to 350 degrees F. Line a 24-count mini-muffin pan with paper liners.

Heat the butter in a small saucepan over low heat. Remove the pan from the heat and add 3/4 cup of the mini chocolate chips. Stir until the chocolate is melted and the mixture is smooth. Transfer the mixture to a medium bowl. Stir in the sugar, eggs and vanilla. Gradually beat in the flour until the mixture is thick and smooth. Stir in the remaining 1/2 cup mini chocolate chips.

Using a small cookie scoop, fill each paper liner with about 2 heaping tablespoons of batter. Push 3 mini marshmallows halfway down into the center of the batter. Sprinkle 1/2 teaspoon of the graham cracker crumbs over the marshmallows. Bake until the marshmallows are puffed and light golden, 10 to 12 minutes. Cool for 20 minutes and serve.