



## **Clam Chowder With Cornmeal Dumplings**

*From Georgie Bell of Harkers Island in [Coastal Carolina Cooking](#).*

**2 to 3 thin slices salt pork**

**3 to 4 medium potatoes, sliced**

**1 large onion, diced**

**1 quart shucked clams, chopped,  
and their juices**

**3 cups water**

**Cornmeal dumplings:**

**1 cup cornmeal**

**1 tablespoon all-purpose flour**

**½ teaspoon salt**

**½ cup water or more as needed**

In a large saucepan over medium heat, cook the salt pork until the fat is rendered. Remove the meat and combine sliced potatoes, onions, clams, and water. Simmer for 1½ to 2 hours.

Make dumplings: In a mixing bowl, combine cornmeal, flour, and salt. Add enough water to hold the mixture together. Pat dough into small patties.

About 45 minutes before the chowder is done, drop in the dumplings and continue to cook.