

UConn Lemon Bars

Makes 36 bars

For the crust:

- 1 cup butter, softened
- 2 cups all-purpose flour
- ½ cup white sugar

Preheat oven to 350 degrees. In a medium bowl, blend together the butter, flour, and sugar. Press into the bottom of an ungreased 9x13 pan and bake until golden, about 15-20 minutes. Remove and set aside to rest.

For the filling:

- 1 ½ cups white sugar
- ¼ cup all-purpose flour
- 4 eggs
- Juice of 2 lemons

In medium bowl, whisk together the sugar and flour. Whisk in the eggs and lemon juice, then pour over the baked crust. Place back in the oven for 20-25 minutes. Remove from oven and let the bars cool and firm up. Cut into 2-inch squares and serve.

UConn Clam Chowder

Makes 6-8 servings

- 2 tablespoons (¼ stick) butter
- 2 cups chopped onions
- 1 ¼ cups chopped celery with leaves (about 2 large stalks)
- 2 garlic cloves, chopped
- 1 pinch ground thyme
- ¼ cup all-purpose flour
- 3 cups clam juice
- 1 pound russet potatoes, peeled, cut into ½-inch pieces
- 1 ¼ cups light cream, warmed
- 2 6 ½-ounce cans chopped clams, drained, juices reserved
- Salt to taste
- Pepper to taste

Melt the butter in a large, heavy pot over medium heat. Add the onions, celery, garlic, and thyme, and cook, stirring until the onions are translucent, 3-4 minutes. Add the flour and cook over medium heat for 2-3 minutes, stirring constantly, to make a roux. Add the clam juice and potatoes and cook until thickened. Slowly whisk in warmed cream and clams, allow to simmer, then reduce heat to medium-low. Cover and simmer until the potatoes are tender, about 10 minutes. Season to taste with salt and pepper, and serve.