

## **Manhattan Clam Chowder**

### **Ingredients**

2 10 oz. cans of whole clams with juice  
2 8 oz. bottles of clam juice  
2 tbsp. unsalted butter  
4 slices of bacon diced  
1 yellow onion diced  
4 cloves of garlic minced  
2 stalks of celery diced  
1 green pepper diced  
2 carrots peeled and diced  
½ tsp. red pepper flakes  
3 potatoes cubed  
4 sprigs thyme  
2 bay leaves  
1 28 oz. can peeled tomatoes in juice chopped  
Ground pepper to taste  
Chopped parsley for garnish

### **Preparation**

Drain clams from can and set aside juice for the chowder. Add bottled clam juice to the drained clam juice to make 4 cups. Chop clams and set aside.

In large pot melt butter and bacon and cook until fat is rendered and bacon is crisp. Remove bacon and set aside. Add onions, peppers, carrots, celery, garlic and red pepper flakes to the fat and cook until softened, stirring often. Add potatoes and cook until they have softened, about 5 minutes. Add clam broth, thyme and the bay leaves.

Partially cover the pot with lid and simmer gently until potatoes are tender, about 10 minutes. If broth seems thin smash a few of the potatoes to thicken the broth. Stir in chopped tomatoes and juice – heat through. Add chopped clams and bacon. Simmer for 10 minutes. Discard thyme and bay leaves.

Let chowder sit for an hour or so to let flavors meld together. Reheat if needed and garnish with chopped parsley to serve.