

Name: Manhattan Clam Chowder

Yield: 3-1/2 Quarts	Author: Unknown		
Ingredients	Actual		Notes
	Weight	Measure	
Baby clams - 2 (10-oz.) cans			In juice
Bacon – 2 strips	1/2 cup		Finely diced *
Vegetable oil		2 tbsp	
Onion – 1 large yellow	1-1/2 cups		Finely diced
Carrot – 1 large	3/4 cups		Peeled and finely diced
Celery – 2 ribs	1/2 cup		Finely diced
Leek – 1 white part only	1/2 cup		Wash and thinly slice
Green bell pepper – 1 medium	1 cup		Stemmed, seeded and diced
Garlic clove - 1	1 tsp		Minced
Tomatoes - 1 (14.5-oz.) can diced			With juice
Tomato puree - 1 (10.75-oz.) can			
Bay leaf - 1			
Thyme, fresh – 1	1/2 tsp		Chopped
Russet Potatoes	1 lb – 3 cups		Peeled and diced
Fish stock		3-1/2 cups	Or 2 (14 oz) cns clam juice
Kosher salt	1-1/2 tsp		
Black pepper	1 tsp		
Tabasco sauce to taste		5 dashes	
Worcestershire sauce to taste		3 dashes	

Preparation

1. * Chill bacon for 10 minutes in the freezer to make it easier to cut.

Cooking Directions

1. Place a medium (6- to 8-quart), heavy soup pot over medium-high heat. When hot, add the bacon. When it starts to brown in spots, lower the heat to medium and continue to cook until most of the fat has been rendered and the bacon is almost crisp, about 4 minutes. Add the vegetable oil, onions, carrots, celery, leeks, and green bell peppers. Sauté, stirring occasionally, until very soft, 10 to 15 minutes. Add the garlic and sauté for another 2 minutes. Add the diced and puréed tomatoes, bay leaf, thyme, and potatoes.
2. Add the stock or clam juice to the pot. Stir to mix well. Bring to a boil over high heat, and then lower the heat to a simmer and cook for 30 minutes, stirring occasionally, or until the potatoes are fork-tender.
3. Add the clams with their juice and season with the salt and pepper. Add the Tabasco and Worcestershire. Bring back to a simmer for several minutes.
4. Ladle into bowls and serve with crusty bread or crackers.