

Manhattan Clam Chowder



Preparation time: 55 min

Difficulty: Easy

Ingredients

- Baby clams, juice reserved: 2 (10-ounce) cans
- Bacon: 2 slices
- Bay leaves: 2
- Carrots, peeled and diced: 2
- Chopped Celery: ½ C
- Clam broth: 1 (14-ounce) can
- Dried thyme: 1/2 tsp
- Garlic, minced: 1 large clove
- Hot Sauce: 2 tsp
- Idaho Potatoes, peeled and diced: 1 pound
- Live Clams: 12
- Olive oil: 1 tbsp
- Onion, chopped: 1
- Pomi Crushed Tomatoes with Chili: 2 Boxes
- Salt and Pepper: to taste

For this recipe we used:

Chopped Tomatoes 2 boxes



Preparation

Put on your apron and get your spoon ready - we're taking a little trip to New England with this delicious tomato-based chowder. Filled with flavor from our Pomi Crushed Tomatoes with Chili and a whole jar of clam juice, this beautiful dish can be yours tonight, bringing a taste of the coastal northeast right to your kitchen.

Directions:

1. Dice the bacon and put in into a cold large stock pot. Turn the heat to medium and let the bacon cook slowly, rendering out all of the fat until it's golden and crispy. Remove bacon with slotted spoon, leaving the bacon fat in the pot.
2. Add the celery, carrot, and onion, and saute until the onion is translucent, about 5 minutes. Add garlic and cook 1 minute. Season with salt, pepper, and add thyme and bay leaves.
3. Add the pomi crushed tomatoes, clam broth, and the juice from the canned clams. Bring to a low simmer. Once simmering, add the diced potatoes, cover and let simmer for 20-30 minutes, or until potatoes are for tender.
4. Add the canned clams and the live clams in their shells. Cook for a couple minutes, or until clam shells open up. Discard any clams that don't open.
5. Stir in the hot sauce and taste, add extra salt and pepper if needed. Remove bay leaves and serve.