

Manhattan Clam Chowder



Preparation time: 60 min

Difficulty: Easy

Ingredients

- Pomi brand chopped tomatoes: 28 ounces
- bacon, diced: 2
- celery, rinsed and small dice: 1 cup
- dried oregano: 1/2 teaspoon
- dried thyme: 1 teaspoon
- eight oz. bottles Bar Harbor clam juice: 2
- garlic, minced: 2 teaspoons
- heaping teaspoon celery seed: 1/8
- leek, white part only, small dice: 1 1/2
- prepared horseradish: 1/2 to 3/4 teaspoons
- red pepper flakes: 1/2 teaspoon
- yellow onion, peeled and small dice: 4 ounces
- yukon gold potatoes, peeled and 1/2 inch dice: 2 cups

For this recipe we used:

Chopped Tomatoes



Preparation

It might seem bell-less and whistle-less but don't let it fool you. It is a workhorse soup that is deeply satisfying in a working class bar sorta way. It can easily be whipped up right out of the pantry.

Directions:

1. Place a 3 1/2 quart heavy-bottomed pot over medium heat. Add the bacon and render the fat until it is crisp-tender, not crunchy.
2. Add the onion, celery, and leek. Saute the vegetables until they are tender but not browned.
3. Add the garlic, celery seed, oregano, thyme, and red pepper flakes. Saute until they become fragrant. A minute or so.
4. Add the clam juice and reserved juice. While you are waiting for the broth to come to a boil taste it and, depending on how salty the clam juice is, season it with salt and fresh ground black pepper.
5. Once the broth is boiling add the potatoes, bring back to a boil, then reduce the heat to a simmer. Simmer for about 15 minutes then add the tomatoes and clams, bring to a boil again then reduce the heat, taste and adjust the seasoning, then simmer until the potatoes are done, about 20 minutes.
6. Just before serving add the horseradish making sure to thoroughly stir it in.