

## Manhattan Clam Chowder

10 servings



### Ingredients:

2 6½-ounce cans minced clams

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2 stalks chopped celery

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1 med. onion, chopped

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2 small carrots, chopped

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5 med. red potatoes, cubed

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2 tsp dried thyme

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¼ tsp Cayenne pepper

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4 strips bacon, cooked and crumbled

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3 14 ½ cans diced tomatoes, not drained

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8 oz clam juice, olive oil, ground black pepper  
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### Preparation:

Drain canned clams, reserving juice. If necessary, add enough water to reserved clam juice to equal 1-1/2 cups. Set juice aside.

In a large saucepan cook celery, onion, and carrot in hot oil until tender. Stir in the reserved 1-1/2 cups clam juice and the 8 ounces clam juice. Stir in potatoes, thyme, cayenne pepper, and black pepper. Bring to a boil; reduce heat.

Simmer, covered, for 10 minutes. Stir in undrained tomatoes, clams, and bacon. Return to boiling; reduce heat.

Cook for 1 to 2 minutes more or until heated through.