

C's Manhattan Clam Chowder

-the red one! :-)

Yields: about six 1 1/2 cup servings

Ingredients:

5 slices Turkey Bacon, diced
1 cup Celery, diced
1 cup Yellow Onion, diced
2 cans Chopped Clams (near the tuna cans), reserve the liquid
16 oz. (or so) can of Diced Tomatoes
2 cups raw Russet Potatoes, diced
1 cup Carrots, finely diced
1 1/2 tsp. salt
1/4 tsp. Thyme
Freshly Ground Black Pepper to taste
Cornstarch

Directions:

Step 1: Diced the celery, onion, potatoes and carrots; set aside.

Open all the cans; set aside. Drain the liquid from the clams into large measuring cup. Add water to the same measuring cup to make 4 cups liquid; set aside.

Step 2: Heat a deep heavy gauge pot on High. When the pot is hot, use your kitchen sizzors to dice the bacon directly into the hot pot. Cook only until tender, not crisp. Add the celery and onion. Sauté until all are tender (about 3 - 5 minutes). Reduce the heat to Medium.

Step 3: Add the 4 cups clam liquid/water to the bacon mixture. Add tomatoes (with liquid), potatoes, carrots and seasonings. Cover and simmer for about 35 - 40 minutes.

Step 4: While the soup is simmering, in a small bowl, add 2 Tbsp. water and 2 Tbsp. Cornstarch. Use a small whisk and blend until a smooth paste. When the vegetables are tender (35 - 40 min.), stir the paste into the soup. Raise the heat to Med-High until the soup comes to a boil. Add the drained clams. Return the heat back to Medium and cook about 10 minutes more.