



Manhattan Clam Chowder with Bacon

I pint of chopped clams
4 Slices of crisp bacon
1 1/2 cups water
1 (16 ounce) can diced tomatoes
1 cup chopped onion
2 potatoes, peeled and chopped
1/2 cup finely chopped carrots
1 teaspoon salt
ground black pepper to taste
1/2 teaspoon dried thyme
Add all ingredients to list

Directions:

Prep
15 m
Cook
35 m
Ready In
50 m

1. Drain clams and reserve liquid. Add enough water to reserved liquid to make 3 cups of stock.
2. In a large saucepan pour clam juice and water mixture, undrained tomatoes, onions, potatoes, carrots, salt, pepper and thyme. Cover and simmer for 30 to 35 minutes.
3. Remove the pan from the heat. Mash the vegetables slightly to thicken the broth. Add clams to the saucepan and heat thoroughly. Garnish with plenty of crisp bacon. Serve hot.

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