



### CLASSIC MANHATTAN CLAM CHOWDER

PAIRED WITH 2014 MERLOT | SERVES 8

#### INGREDIENTS

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| 1/4 Cup Bacon, diced                                       | 1 Bay Leaf   |
| 2 Tbsp Olive Oil   | 1/2 Tsp Fresh Thyme, chopped                               |
| 1 1/2 Cups Onion, diced                                    | 3 Cups Russet Potatoes, peeled and cut into half-inch dice |
| 3/4 Cup Carrot, peeled and finely diced                    | 3 1/2 Cups Clam Juice, bottled                             |
| 1/2 Cup Celery, finely diced                               | 20 oz Canned Baby Clams in Juice<br>2 each 10 oz cans      |
| 1/2 Cup Leek, white part only, halved, sliced thin         | 1 1/2 Tsp Kosher Salt                                      |
| 1 Cup Green Bell Pepper, stemmed, seeded, and finely diced | 1 Tsp Freshly Ground Black Pepper                          |
| 2 Garlic Cloves, minced                                    | 5 Dashes Tabasco Sauce, or to taste                        |
| 1 Can Diced Tomatoes, with juice (14.5-oz)                 | 3 Dashes Worcestershire Sauce, or to taste                 |
| 1 Can Tomato Purée (10.75-oz)                              |  |

#### METHOD

1. Place a Dutch oven or heavy soup pot over medium-high heat. When pot is hot, add the bacon. When it starts to brown, lower the heat to medium and continue to cook until most of the fat has been rendered (melted) and the bacon is almost crisp, about 4 minutes.
2. Add the olive oil, onions, carrots, celery, leeks, and green bell peppers. Sauté, stirring occasionally, until very soft, 10 to 15 minutes. Add the garlic and sauté for another 2 minutes.
3. Add the diced and puréed tomatoes, bay leaf, thyme, and potatoes.
4. Add the clam juice to the pot. Stir to mix well. Bring to a boil over high heat, and then lower the heat to a simmer and cook for 30 minutes, stirring occasionally, or until the potatoes are fork-tender.
5. Add the clams with their juice and season with the salt and pepper. Add the Tabasco and Worcestershire sauce. Bring back to a simmer for several minutes.
6. Ladle into bowls and serve with crusty bread or crackers.

Adapted from [www.finecooking.com/recipes/manhattan-clam-chowder.aspx](http://www.finecooking.com/recipes/manhattan-clam-chowder.aspx)