

CHEF DANA'S COZY CLAM CHOWDER

- 1 large can Clams (3lbs 3oz)
- 1 package Smithfield Thick-cut bacon, chopped
- 1 stick Salted butter
- 1/4 cup Flour
- 4 stalks Celery, sliced thin
- 1 large Yellow onion, diced
- 2 large Potatoes, diced
- 1 sprig Fresh thyme
- 2 tbsp Franks red hot
- 1 tbsp. Olive oil
- 1 qt Heavy cream
- 1 qt Half and half
- Salt and pepper

1. Clean, peel, and dice the potatoes and place them in a small stock pot. Cover the potatoes with water, just enough to cover the top, and boil until fork tender, about 10 minutes. Once the potatoes are boiled, remove them from the heat and set them aside, do not drain.
2. Put a large soup pot on over med heat and add the olive oil and then the bacon cooking until crispy.
3. Add the diced celery and onion and sauté about 2 minutes maintaining the medium heat level.
4. Then add in the butter, allowing it to melt completely before adding the flour. Stir the pot until all the contents become well combined and coat the pot.
5. Add in the thyme and stir.
6. Continue by adding the entire can of clams plus the juice and stir once again.
7. Slowly combine the small pot with the boiled potatoes, including the water, into the large soup pot and fold in until combined.
8. Pour in the cream, half and half, Franks red hot, and stir everything one more time to incorporate all ingredients.
9. Turn the heat to low and let the pot cook for about 15 minutes, stirring occasionally.
10. Add salt and pepper to taste before serving.

ADDITIONAL INFORMATION

Course	Dinner , Lunch , Starters , To-Go Friendly
Category	Seafood , Soups
Cuisine	Chef Dana , Seasonal Fall , Seasonal Winter