

MANHATTAN CLAM CHOWDER

F MEDIUM

Last Modified: 12/06/2016

PREP: 15 Min
COOK: 25 Min
STOVETOP

SOUP-CHOWDER

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1 1/2	Cups	Little Neck Clams (2+/- Dozen)	Minced
OR IF FRESH ARE NOT AVAILABLE			
4	6 1/2 Oz	Cans Minced Clams (Cento)	
2 ~ 3	Large	Waxy Potatoes (Yukon Gold, Red, Etc.)	Diced
1 1/2	Tsp	Olive Oil	
1	Large	Sweet Onion	Chopped
1 1/2	Stalks	Celery	Chopped
7	Cloves	Garlic	Minced
1/4	Cup	Tomato Paste (Contadina)	
3	Sprigs	Fresh Italian Parsley	
3	Sprigs	Fresh Thyme	
1	Whole	Dried Bay Leaf	
5	8 Oz	Bottles Clam Juice (Bar Harbour)	
1	28 Oz	Can Whole Peeled Tomatoes (Hunts)	Chopped
2	Tbsp	Italian Parsley Leaves	Chopped
1 +/-	Pinches	Crushed Red Pepper Flakes	To Taste
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION

FACTOID	A traditional red colored, relatively runny brothed, deeply flavored Clam Chowder.
FACTOID	Fresh Clams and not canned are the way to go here. Discard any Clams that have cracked shells, are already open or smell bad. Rinse each Clam well under cold running water while scrubbing with a clean, stiff bristled brush.
TOOLS	<ol style="list-style-type: none"> 1) Large Stainless Steel Skillet 2) Large Saucepan & Lid 3) Stock Pot & Lid 4) Fine Wire Strainer 5) Coffee Filter
PREP	DISH <ol style="list-style-type: none"> 1) Mince the Garlic Cloves and set them aside. 2) Chop the Sweet Onion and set it aside. 3) Chop the Celery and add it on top of the Onions. 3) Chop the Parsley Leaves and set them aside. 5) Drain (reserving the Juice) and chop the Tomatoes and set them aside.

MANHATTAN CLAM CHOWDER

1	<p>STEAMING: In a stock pot large enough to hold all of the Clams, add 2 1/2 cups of cold water. Over high heat, add in the Clams, cover and steam until they open (stirring with long Tongs every once in a while). Pick each of the Clams out as soon as you see that they are fully open and set them aside to cool. Reserving the Clam Juice in the bottom of the steaming pot.</p> <p>NOTE: Any Clams that did not open may be steamed for a few minutes longer (some are stubborn about opening). Discard all Clams that did not open.</p>
2	<p>Pull open the Clam Shells and remove the Meat using your fingers, rinse each piece of Meat under cold running water to get rid of as much sand, etc. as possible and place the rinsed Meat on a cutting board. Chop the Meat as coarse or fine as desired.</p>
3	<p>Place a coffee filter dampened with hot water in a fine wire strainer and pour the Clam steaming juice through it to remove any sand & crud that fell out of the Clams as they opened. Reserve 2 1/2 cups of the Clam steaming juice.</p>
4	<p>Meanwhile, peel the Potatoes - dice them into 1/2 inch to 3/4 inch cubes. In a large saucepan over medium high heat, add in enough cold water to cover the Potato cubes. Bring the Potatoes to a boil and cook them until they are fork tender. Drain and set them aside while covered to keep warm.</p>
5	<p>Heat the Olive Oil in a stock pot over medium heat. Add in the Onion, Celery and Crushed Red Pepper and cook, covered, stirring occasionally, until soft, about 8 minutes. Stir in the Garlic and cook it until fragrant, for about 2 minutes more. Stir in the Tomato Paste and cook while stirring, for about 3 minutes more.</p>
6	<p>Tie the Parsley and Thyme Sprigs, and the Bay Leaf together with a piece of kitchen twine or heavy string.</p>
7	<p>Pour the reserved Clam Steaming Juice and Potatoes into the stock pot and bring the mixture to a boil. Stir in the Spice Bundle. Lower the heat to low and simmer it while covered for about 15 minutes. Remove & discard the Spice bundle.</p>
8	<p>Pour in the Juice from the can of Tomatoes. Chop the Tomatoes as fine or coarse as you like. Stir in the Chopped Tomatoes and the Minced Clams. Cover and bring to a low simmer (just until the Clams are heated). Season with Pepper to taste.</p>
SERVE	<p>Ladle the Soup into warm soup bowls and sprinkle the top with the Chopped Parsley Leaves and serve immediately.</p>