

Championship Manhattan Clam Chowder
Recipe by John Harkrader
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Ingredients

- ½ lb bacon slices cut into 1" squares
- ½ stick butter
- 4 medium onions, chopped
- 1 green bell pepper, chopped
- 4 stalks of celery, chopped
- 4 carrots, chopped
- 2 leeks, chopped

- 3 medium potatoes, chopped
- 2 1 lb cans of crushed tomatoes
- 2 3 lb cans of chopped clams
- 1 3 lb can of clam juice
- ½ cup of flat leaf parsley

Cook bacon in a heavy saucepan over moderate heat, stirring to ¾ golden brown.

Reduce heat to moderately low, then add butter, onions, bell peppers, celery, carrots and leeks.
Cook until the onions become transparent.

Transfer the above to a pot and add the clam juice, tomatoes and potatoes. Cook till potatoes start to just soften.

Then add all the clams and cook for 10 minutes, adding flat parsley, thyme, salt & pepper and red pepper to taste.

Serves a lot!