



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Manhattan Clam Chowder**

**Serves 4 - 6**

#### **Ingredients**

1 1/2 tablespoons olive oil  
1 large Spanish onion, chopped  
1 1/2 celery stalks, chopped  
7 cloves garlic, minced  
Pinch crushed red pepper  
1/4 cup tomato paste  
3 sprigs parsley  
3 sprigs fresh thyme  
1 bay leaf  
1 large waxy-style potato (about 3/4 pound), diced  
5 cups clam juice (five 8-ounce bottles clam juice)  
One 28-ounce can whole, peeled tomatoes (with liquid), roughly chopped  
1 -1/2 cups minced clams, drained (about four 6-1/2 ounce cans)  
1 tablespoon kosher salt or to taste  
Freshly ground black pepper  
2 tablespoons chopped parsley for garnish

Heat the oil in a large pot over medium heat. Add the onion, celery, garlic, and crushed red pepper and cook, covered, stirring occasionally, until soft, about 8 minutes. Stir in the tomato paste and cook, stirring, for about 1 minute more.

Tie the parsley sprigs, fresh thyme, and bay leaf together with a piece of kitchen twine and add to the pot with the potatoes. Pour in the clam juice and bring to a boil. Lower the heat and simmer, covered, until the potatoes are tender, about 10 minutes.

Stir in the tomatoes and clams. Cover and bring to a low simmer. Season with pepper to taste. Divide among warm soup bowls and sprinkle with the parsley. Serve immediately.

***Credit: foodnetwork.com***