



Guest Recipe

Dragon's Manhattan Clam Chowder

Submitted by George and Barb Dragon

My guest recipe once again comes from my friends, The Dragon's in Rye, Co. It is a Manhattan Clam Chowder that makes a ton, but can be halved, quartered, etc. Just adjust accordingly but clams need to be more rather than less. They recommend using Snow's chopped clams and if you halve it, use 4 10 oz. whole clams and 3 or 4 cans chopped clams. What a nice treat for a "burry" January and perfect for Super Bowl Sunday with friends! Serve with homemade bread- Enjoy!

Ingredients

*1 Tablespoon Old Bay Seasoning
10 lbs. red potatoes (peeled and chopped)
6 lbs. canned whole tomatoes (squashed or chopped in large pieces) with juice. Could use diced tomatoes if you don't like big chunks
6 - 10 oz. cans whole baby clams (Snow's or other good brand)
4-6 6 1/2 oz. cans Chopped clams
2- 8 oz. bottles clam juice
1 32 oz. bottle clamato juice
1 32 oz. can V-8
6 whole Bay leaves, crushed
1 Bunch celery, chopped as desired
2 Large onions, chopped
3 lbs. carrots, sliced
2 lbs. bacon, cooked and chopped
8 Tablespoons fresh Parsley
2 Tablespoons fresh ground pepper
2 Tablespoons salt
1 Tablespoon thyme (or more to taste)
10 cloves fresh garlic (minced)*

Directions

Combine all ingredients except the clams and simmer for 3 hours until potatoes and carrots are done and flavors have melded. Add clams and cook one hour more. As my friend says "Clam UP"

Notes:

- *Do not chop potatoes too small or they will get mushy.*
- *Canned clams- drain and add juice right at the beginning, but reserve the clams themselves until app. 1 hour before soup is done.*
- *Celery, onions, and carrots - saute' in butter or bacon dripping for more flavor.*
- *You can thin the soup if too thick with water or more V-8.*

