



Conch Chowder

- 1 can (29 oz) **LaMonica Scungilli** (drained & rinsed)
- 8 oz chopped bacon
- 1 medium onion, chopped
- 2 stalks celery, chopped
- 3 potatoes, diced
- ½ cup green pepper, chopped
- 1 cup tomato sauce
- 1 cup water (or **LaMonica Sea Clam Juice**)
- 2 teaspoons oregano
- 1 garlic clove, crushed
- 1 teaspoon seafood seasoning

In soup pot, cook bacon until lightly brown. Add onion, celery, potatoes, green pepper, tomato sauce, water or clam juice, and seasonings. Simmer for 30 minutes or until potatoes are tender. Add Scungilli. Simmer for 5 minutes (until Scungilli is heated through) and serve.