



Manhattan Clam Chowder



- 4 - 6.5 oz cans **Cape May Chopped Sea Clams**, drained
- 6 Cups **Cape May Sea Clam Juice**
- 4 Teaspoons Olive Oil
- 1 Cup Diced Carrot
- 2 Cups Potatoes, Boiled, Peeled and Diced
- 1 Cup Diced Onion
- 1 Cup Diced Leeks
- 1 Cup Diced Celery
- $\frac{3}{4}$ Cup Diced Tomatoes
- 1 Cup Diced Turnips
- 6 Sprigs Fresh Thyme
- 2 Sprigs Fresh Oregano
- Salt & Pepper to Taste

Sauté carrots, leeks, celery, and turnips in olive oil. Add tomatoes, Clams, Clam Juice, and potatoes. Simmer for 10 minutes. Add thyme and oregano. Bring to a boil. Remove from heat and serve.

Preparation time: 30 minutes Serves: 8-10