

Clam Chowder with Peppers
By Chef Elliott Farmer, Farmer's Gourmet Catering



Ingredients

8 bacon strips, pork or turkey
2 celery ribs, chopped
1 medium yellow onion, chopped
2 garlic cloves, minced
2 large potatoes, peeled and cubed
1 ½ cups chicken stock
8 oz clam juice
1 tsp Chef Elliott's Soul Shaking Seasoning
2 bay leaves
¼ tsp dried thyme 1/3 c plain flour
1 ½ cups light cream
3 cans (6 ½ oz each) chopped clams, undrained
2 small peppers, chopped (choose how hot you want it)

Instructions

Cook bacon over medium heat in a large heavy stock pot, until crisp.
Remove to paper towels.
Sauté celery, garlic, peppers and onion in the bacon drippings.
Add potatoes, chicken stock, clam juice, crumbled cooked bacon and other seasonings.
Bring to a boil then reduce to low heat.
Add cream and simmer covered for about 20 minutes or until potatoes are tender. Stir periodically.
Mix flour and just enough hot water to make a nice creamy paste.
Gradually stir into the clam chowder.
Bring back to a boil. Stirring constantly until thickened.
Stir in clams and juice from clams. Heat through without bringing to a boil.
Discard bay leaves.
Serve with your favorite oyster crackers, cornbread or the like.

