



Five Star Clam Chowder



Ingredients:

- 1 tablespoon butter
- 6 slices bacon, finely chopped
- $\frac{1}{2}$ white onion, chopped
- $\frac{1}{2}$ cup celery, chopped (1-2 stalks)
- $\frac{1}{4}$ teaspoon thyme
- $\frac{1}{8}$ teaspoon basil
- $\frac{1}{8}$ teaspoon oregano
- 4 (6 $\frac{1}{2}$ oz.) cans of Bumble Bee chopped clams (or 9 oz. fresh chopped clams)
- 1 $\frac{1}{2}$ cups of juice from the canned clams
- 3 cups heavy cream (or half and half)
- $\frac{1}{8}$ teaspoon white pepper
- 2 cups potatoes, diced (about 2 med potatoes)
- 5 drops Tabasco sauce
- 1 teaspoon Worcestershire sauce
- 2 tablespoons cornstarch
- 2 tablespoons water

Method:

1. In a 4 quart pot, sauté bacon in butter over low heat until cooked, but do not brown.
2. Add diced onion and celery, and sauté until tender and translucent.
3. Add clam broth, white pepper, Worcestershire sauce, Tabasco sauce, potatoes and herbs.
4. Cook approximately 13 minutes to soften potatoes and incorporate flavors.
5. Add heavy cream and chopped clams. Bring to boil.
6. Mix cornstarch and water together and add, stirring briskly.

NOTE: Best to let the flavors meld overnight. Serve with oyster crackers