

CONCH CHOWDER

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

In a soup pot, cook bacon until lightly brown. Add onion, celery, potatoes, green pepper, tomato sauce, clam juice, and seasonings. Simmer for thirty minutes or until the potatoes are fork tender. Add the scungilli. Simmer for an additional five minutes or until the scungilli is thoroughly heated and serve.

Quality Is a Family Tradition

LaMonica

SINCE 1923