

MANHATTAN CLAM CHOWDER



- 4 - 6.5 oz cans Cape May Chopped Sea Clams, drained
- 6 cups Cape May Sea Clam Juice
- 4 tsp olive oil
- 1 cup diced carrot
- 2 cups potatoes
- 1 cup diced onion
- 1 cup diced leeks
- 1 cup diced celery
- 3/4 cup diced tomatoes
- 1 cup diced turnips
- 4 sprigs fresh thyme, chopped
- 2 sprigs fresh oregano, chopped
- salt & pepper to taste

Boil, peel, and dice potatoes. Sauté carrots, leeks, celery, and turnips in olive oil. Add tomatoes, clams, clam juice and potatoes. Simmer for ten minutes. Add thyme and oregano. Bring to a boil. Remove from heat & serve. Enjoy!

Makes 8-10 servings.

