

## New England Clam Chowder



### From the Sensenig's Recipe Book

#### Ingredients

6 slices of bacon, diced  
2 medium carrots, thinly sliced  
2 stalks celery, thinly sliced  
1 small onion, chopped  
1/2 small green bell pepper, chopped  
1 clove garlic, minced or pressed  
1 1/2 pound thin-skinned potatoes  
2 8 oz bottles clam juice  
8 cans (6 1/2 oz) chopped clams  
1 bay leaf  
1/2 tsp Tobasco sauce  
1/4 tsp Worcestershire sauce  
3/4 tsp thyme leave  
4 cups heavy (whipping) cream  
salt to taste

#### Preparation

In a 8 quart pan, cook bacon over medium heat until crisp. Remove from pan, drain and set aside. Discard all but 2 Tbs of drippings. Add the carrots, celery, onion, bell pepper, and garlic and cook till soft (about 10 minutes). Cut potatoes into 1/2 inch cubes. Add to vegetable mixture, along with clam juice. Bring to a boil, reduce heat, cover and simmer until potatoes are tender when pierced (about 15 minutes). Stir in clams, their liquid, bay leaf, Tobasco sauce, pepper, Worcestershire, thyme, cream, and bacon. Heat until steaming. Season with salt to taste.

#### Notes:

#### Source: