

Santa Fe Clam Chowder



From the Sensenig's Recipe Book

Ingredients

2 tablespoons extra-virgin olive oil
4 ounces Spanish chorizo or andouille sausage, cut into 1/3-inch dice
12 ounces white-skinned potatoes, peeled, cut into 1/2-inch cubes
1 medium onion, chopped
1 celery stalk, chopped
1/3 cup canned diced green chilies
1 large jalapeño chili, seeded, chopped
1 garlic clove, minced
1 teaspoon dried oregano
1 teaspoon ground cumin
1 cup canned crushed tomatoes with added puree
1 cup frozen white corn kernels
3 8-ounce bottles clam juice
24 little neck clams,, scrubbed
6 tablespoons chopped fresh cilantro

Preparation

Heat oil in heavy large pot over medium-high heat. Add chorizo; sauté until fat is rendered, about 3 minutes. Add next 6 ingredients; sauté until onion begins to soften, about 5 minutes. Mix in oregano and cumin, then tomatoes, corn, and bottled clam juice. Bring to boil. Reduce heat to medium-low. Cover and simmer until potatoes are almost tender, about 12 minutes. (Can be made 1 day ahead. Refrigerate uncovered until cool, then cover and chill. Bring to simmer before continuing.)

Add clams to mixture in pot; cover and cook over medium-high heat until clams open and potatoes are tender, about 7 minutes (discard any clams that do not open). Mix in 4 tablespoons cilantro. Season to taste with salt and pepper. Divide clams among 6 shallow soup bowls. Ladle chowder over. Sprinkle with remaining cilantro and serve.

Notes:

Source:

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