

IGGY'S DOUGHBOYS & CHOWDER HOUSE RECIPES

MANHATTAN CLAM CHOWDER

- 1 1/2 tablespoons olive oil
- 1 large Spanish onion, chopped
- 1 1/2 celery stalks, chopped
- 7 cloves garlic, minced
- Pinch crushed red pepper
- 1/4 cup tomato paste
- 3 sprigs fresh basil
- 3 sprigs fresh dill
- 1 bay leaf
- 4 cups peeled medium-diced boiling potatoes (8 potatoes)
- 5 cups clam juice (five 8-ounce bottles clam juice)
- One 28-ounce can whole, peeled tomatoes (with liquid), roughly chopped
- 2 cans Iggy's clams
- Freshly ground black pepper

DIRECTIONS

Heat the oil in a large pot over medium heat. Add the onion, celery, garlic, and crushed red pepper and cook, covered, stirring occasionally, until soft, about 8 minutes. Stir in the tomato paste and cook, stirring, for about 1 minute more.

Tie the fresh dill, basil, and bay leaf together with a piece of kitchen twine and add to the pot with the potatoes. Pour in the clam juice and bring to a boil. Lower the heat and simmer, covered, until the potatoes are tender, about 10 minutes.

Stir in the tomatoes and clams. Cover and bring to a low simmer.