

# **IGGY'S DOUGHBOYS & CHOWDER HOUSE RECIPES**

## **RHODE ISLAND CLAM CHOWDER**

- 2 tablespoons olive oil
- 1 large onion, chopped (about 2 cups)
- 1 cup chopped celery (about 3 stalks)
- 4 cups red bliss potatoes (about 1 1/4 pounds), cut into 1/2-inch dice
- 1 can Iggy's clams
- 2 cups clam juice
- 1 tablespoon Worcestershire sauce
- 1 teaspoon fresh thyme or 1/2 teaspoon dried
- Water, to cover
- Freshly ground black pepper

### **DIRECTIONS**

Heat the oil in a large soup pot over a medium-high heat. Add the onions and celery. Cook while stirring occasionally until the vegetables begin to soften, at about 6 minutes. Add the potatoes, clam juice, Worcestershire sauce, thyme and water, to cover. Bring to a boil, and simmer until potatoes are soft, about 30 minutes. Add clams just before serving.