



Manhattan Clam Chowder

DIRECTIONS

1. Cook bacon in a skillet until golden, about 5 minutes. Recommended power level: 6-7
2. In a pot, boil the diced peeled potatoes until softened. Drain and set aside.
3. And in a pot, cook onion, green pepper, and celery with oil until softened about 5 minutes.
4. Add potatoes, bacon, clam juice, white wine and tomatoes with juice.
5. Bring to a boil.
6. Reduce power level: Simmer
7. Add clam and simmer with lid and stir occasionally 10 to 20 minutes.
8. When cooking is finished, turn off the burner.

Tip: Serve with parsley, salt and pepper to taste. Remove some clamshells with tongs and keep a few in their shells for garnish.



PRODUCTS

[36-Inch Induction Cooktop, LCD, Frameless](#)

[30-Inch Induction Cooktop, LCD, Frameless](#)

[48-Inch Dual-Fuel Steam Range with Embedded Griddle](#)

MODE

Power level 6-7

COOK TIME

40-50 minutes

INGREDIENTS

- 10 oz can baby clams
- 2 bacon slices, cut into ½-inch squares
- 1 bay leaf
- ½ cup chopped onion
- ½ cup diced green pepper
- ½ cup diced celery
- 2 Tbsp. olive oil
- 1 ½ cup diced, peeled and boiled potatoes (1 small)
- 2 (8oz) bottle clam juice
- 1 cup white wine
- 1 (28 oz) can of whole tomatoes
- 2 Tbsp. chopped fresh flat-leaf parsley
- ½ tsp. red pepper flakes

SERVES 4