

Manhattan Clam Chowder

with Lemongrass-Ginger-Orange Tea

TOTAL COOK TIME: 1 hour 20 minutes

1 can (51 oz) SeaWatch (or other brand)
Chopped Sea Clams and juice
4 C clam juice (or fish stock)
2 ears of corn, cut into small pieces
2 lg potatoes, diced
4 tomatoes, diced
2 lg carrots, diced
1 lg onion, diced
2 cloves garlic, minced
2 shallots, minced
1 T Old Bay seasoning
1 t dried thyme
1 bay leaf

1 C Lemongrass-Ginger-Orange tea
(brewed and strained)
2 T olive oil
4 slices bacon, diced
1/2 t cayenne pepper
1 T Worcestershire sauce
1/2 C white wine
1 C lima beans (fresh or frozen)
1 dozen fresh manilla clams
1 dozen fresh cherry clams
Salt and pepper to taste
Fresh parsley, chopped (for garnish)

PREPARE THE CLAMS: In a large pot, bring the clam juice (or fish stock) to a boil. Add the manilla and cherry clams, cover, and cook until the clams open (about 5-7 minutes). Remove the clams with a slotted spoon, discard any that do not open, and set aside. Strain the clam juice to remove any sand and set aside.

COOK THE BACON: In a large pot, cook the diced bacon over medium heat until crispy. Remove the bacon with a slotted spoon and set aside, leaving the bacon fat in the pot.

SAUTÉ VEGETABLES: Add the olive oil to the pot with the bacon fat. Add the onions, shallots, carrots, garlic, and sauté until the onions are translucent (about 5 minutes).

ADD POTATOES AND CORN: Add the diced potatoes and corn pieces to the pot. Cook for another 5 minutes, stirring occasionally.

ADD TOMATOES AND SEASONINGS: Stir in the diced tomatoes, Old Bay seasoning, cayenne pepper, dried thyme, and bay leaf. Cook for another 5 minutes.

ADD LIQUIDS: Pour in the strained clam juice, white wine, Worcestershire sauce, and the brewed Lemongrass-Ginger-Orange tea. Bring the mixture to a boil, then reduce the heat and let it simmer until the potatoes and carrots are tender (about 20 minutes).

ADD LIMA BEANS AND CLAMS: Add the lima beans, chopped sea clams with their juice, and the chopped fresh clams back into the pot. Simmer for an additional 5 minutes.

SEASON AND SERVE: Season the chowder with Old Bay, salt, and pepper to taste. Remove the bay leaf before serving. Garnish with the crispy bacon and fresh parsley.