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# Manhattan Clam Chowder III

*Chef Cindy Lakins - Old South Oyster Bar - Nolomis, FL  
Sarasota's Chef Du Jour - 1992*

**1 can (16 ounce) crushed tomatoes**  
**2 cups cooked diced potatoes**  
**4 cans (6-1/2 ounce ea) chopped clams**  
**2 bottles clam juice**  
**1 1/2 stalks celery, cleaned and diced**  
**2 large onions, diced**  
**1 pound bacon, cooked and diced**  
**SEASONING**  
**1 tablespoon salt**  
**3 shakes Tabasco sauce**  
**1 ounce Worcestershire sauce**  
**1 tablespoon white pepper**

In a pot, cook the celery, onions and bacon together until the bacon is done.

Add the tomatoes and clam juice. Add the salt, Tabasco, Worcestershire sauce and white pepper.

Cook until the celery is tender. Turn off the heat.

Add the clams and potatoes.

Yield: 1 1/2 gallons

**Soups, Chili, Stew**

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*Per Serving (excluding unknown items): 3728 Calories; 236g Fat (58.3% calories from fat); 307g Protein; 73g Carbohydrate; 8g Dietary Fiber; 815mg Cholesterol; 14973mg Sodium. Exchanges: 1/2 Grain(Starch); 41 Lean Meat; 5 Vegetable; 32 1/2 Fat; 1/2 Other Carbohydrates.*