



FUSTINI'S[®]

Manhattan Clam Chowder

Ingredients

- 3 ounces salt pork, very small dice
- 1 tablespoon [Fustini's Delicate SELECT olive oil](#)
- 1 sweet onion, mall dice
- 3 stalks celery, very small dice
- 2 carrots, peeled and small dice
- 4 cups whole peeled tomatoes, crushed with your hand
- 1 1/2 cups seafood stock
- 1/2 cup clam juice
- sprig of thyme
- 2 sprigs of parsley
- salt and pepper
- 1 cup potatoes - peeled and cut into a large dice
- 24 Littleneck clams or 12 ounces canned clams drained
- splash of [Fustini's 18 Year Balsamic Vinegar](#)

Directions

Step 1.

Place salt pork into a medium-size pot over moderate heat and cook until all fat has rendered and the pork pieces are brown. Add Fustini's olive oil, onion, celery and carrot and cook for 5 minutes, stirring frequently. Add the tomatoes, seafood stock, clam juice, thyme and parsley and bring to a simmer. Cook over low heat until the tomatoes have broken down and the soup has thickened slightly - 60 minutes. Season with salt and pepper and add the potatoes. Simmer soup until potatoes are tender - 15 minutes. Add little necks and cook until fully opened.

To serve, place some of the littlenecks into each service bowl and ladle some soup over top. Drizzle with some Fustini's 18 Year Balsamic Vinegar and serve.