



Tapatio Clam Chowder



Ingredients:

4 slices of bacon
1 large onion, diced
1 cup of celery, diced
1/2 stick of butter
1/2 cup all purpose flour
3 - 8oz bottles of clam juice
4 potatoes (about 4 cups) peeled and chopped
4 - 6.5oz cans minced clams
2 teaspoons Worcestershire sauce
1 teaspoon instant chicken bouillon
1 teaspoon of salt
Freshly ground pepper to taste
1 cup milk
1 cup half and half
Tapatio Hot Sauce to taste

Directions:

In a large stock pot, add the bacon and cook over low heat until rendered. Remove the bacon, crumble and reserve. Add butter to pot. When melted, add the onions and celery and cook about 10 minutes, until soft. Slowly add the flour and cook until slightly colored. Drain the canned clams in a 4-cup measuring pyrex and add the bottled clam juice to make a total of 4 cups. Add the clam juice and the potatoes to the pot. The clam juice should cover the potatoes. Cover the pot and simmer until the potatoes become tender. Then add the clams, Worcestershire sauce, chicken bouillon, salt and pepper. Finally, add the milk and cream. Serve while hot and add Tapatio Hot Sauce. Garnish with crumbled bacon. May serve with sourdough bread. Serves 8.

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