



Clam Chowder with Arugula and Bacon



YIELD: 10 servings

INGREDIENTS	MEASUREMENTS
Bacon	
Bacon, chopped	5 slices
Clam Chowder	
SupHerb Farms Fresh Frozen Onions Red Roasted	3.4 oz
SupHerb Farms Fresh Frozen Garlic Minced	0.69 oz
SupHerb Farms Fresh Frozen Fennel Chopped	3.3 oz
Yukon Gold potatoes, cubed	3 lbs
Dry white wine	2 oz
Water	1 gallon
Clams, diced and not drained	12 oz
SupHerb Farms Fresh Frozen Arugula	2.4 oz
SupHerb Farms Fresh Frozen Thyme	0.06 oz
Roux	1 oz
Heavy cream	1 pint
Tabasco® brand Pepper Sauce	1 oz
Salt and pepper	To taste

BACON PREPARATION

1. Chop the bacon. Add it to a large stock pot and cook until crispy.
2. Remove the cooked bacon and set aside. Reserve the bacon grease in the stock pot.

CLAM CHOWDER PREPARATION

1. Add SupHerb Farms Fresh Frozen Onions and Garlic to the stock pot with bacon grease. Cook on a medium heat until onions are translucent.
2. Add SupHerb Farms Fresh Frozen Fennel and potatoes. Stir well and coat with bacon grease.
3. Deglaze the pan with wine and cook until the alcohol is cooked off.
4. Add water and gently boil for 30 minutes or until the potatoes are soft.
5. Add clams, clam juice, SupHerb Farms Fresh Frozen Arugula and Thyme.
6. Stir in the roux and simmer for 20 minutes.
7. Add cream, Tabasco, salt and pepper. Simmer for an additional 30 minutes.

TO SERVE

Ladle into bowl, top with chopped bacon and serve immediately.