



## Rich & Hearty New England Clam Chowder

**Tupperware®**

Serves 5

24 clams, cherrystone

$\frac{2}{3}$  cup onion

1 leek, thinly sliced, white and light green part only

2 medium potatoes, peeled and diced

4 strips bacon

4 sprigs thyme

2 cups heavy cream

1 tsp. kosher salt

$\frac{1}{2}$  tsp. white pepper

Rinse clams thoroughly in cold water. Chop onion in **Chop 'N Prep™ Chef**. Set aside and combine with sliced leek. Place clams in the **Tupperware® SmartSteamer** Base, potatoes in the Colander Tray and fill Water Tray to fill line; cover and microwave on high power for 10 minutes or until clams open and potatoes are fork tender. Remove clams from microwave and discard any that do not open; shuck clams over Water Tray to catch clam juice. Place clams in base of Chop 'N Prep™ Chef and coarsely chop. Dice bacon and place in **Chef Series™ 3-Qt./2.8 cm Saucepan** along with onions, leeks and thyme. Over medium low heat, sauté bacon, onion, leek and thyme 5 minutes or until onions are translucent. Strain steaming liquid, add liquid to saucepan, increase heat to medium high and scrape pan to loosen browned bits. Remove thyme, add potatoes, cream and bring to a boil. Reduce heat and simmer 10 minutes. Season with salt and pepper.