

Recipe adapted from [The Food Network](#).



## Rhode Island Clam Chowder

- 1 T butter
- 2 T olive oil
- 3 slices bacon, chopped
- 1 large white onion, chopped
- 1 c celery, chopped
- 1-1/4 lbs. (about 3 cups) fingerling potatoes, chopped into 1/2" pieces
- 2 c chopped clams (approximately two 6.5 oz. cans of chopped clams in juice)
- 2 c clam juice (approximately two 6.5 oz. cans of chopped clams in juice)
- 1/2 t dried thyme
- Water to cover
- Salt and pepper to taste

Heat the oil and butter in a stock pot over medium-high heat. Add the bacon, celery, onion and salt to taste to the pot and sauté until veggies are softened and the bacon is slightly crisped, about 6 to 8 minutes. Stir occasionally. Next add the potatoes, clams, clam juice and thyme to the pot. Then add enough water to just cover the ingredients. Bring the soup to a boil, cover and simmer for about 25 to 30 minutes. Season with fresh ground black pepper and serve immediately.