Low-Fat Clam Chowder

Ingredients

- 4 lb Cherrystone Clams (scrubbed)
- 2 Red Potatoes (peeled and cut into 1/2-inch cubes)
- 1 Bacon Slice (chopped)
- 1 Onion (diced)
- 2 clv Garlic (minced)
- 1 t Thyme (minced)
- 2 Bay Leaves
- 4 t Butter (sliced)
- 2 T Parsley (chopped)
- 2 T Chives (chopped)
- 1/2 t Paprika
- 0 ds Salt
- 0 ds Ground Black Pepper
- 1 c Half and Half
- 1 Celery Stalk (thinly sliced)

Instructions

1.Put the clams and 2 cups water in a pot. Cover, bring to a boil over medium-high heat and cook 5 minutes. Uncover and continue to cook until the clams open, 5 to 10 minutes (discard any that do not open); transfer the clams to a bowl. Pour the liquid into a large measuring cup. (You should have 3 cups liquid; add water if needed.) Wipe out the pot.

2.Pour the liquid back into the pot through a paper towel-lined sieve. Add the potatoes cover and simmer until tender, about 15 minutes. Remove one-third of the potatoes. Continue to cook the remaining potatoes covered until soft, about 10 more minutes. Puree in batches in a blender until smooth. Return the soup to the pot.

3.Cook the bacon in a skillet over medium heat

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until crisp, about 5 minutes. Add the onion and celery and cook until soft, about 5 minutes.
4.Meanwhile, remove the clams from their shells and roughly chop. Stir the clam meat and half and half into the soup; remove from the heat, cover and set aside, 20 to 30 minutes.
5.Discard the bay leaves. Season the soup with salt ad pepper and reheat. Serve topped with a slice of butter, parsley, chives, and paprika.