

Clam Chowder Instant Pot

Ingredients

4 Bacon Slices (diced)
1 Onion (diced)
2 Celery Ribs (diced)
2 Carrots (diced)
4 clv Garlic (minced)
4 c Yukon Gold Potatoes (diced)
8 Thyme Sprigs
2 Bay Leaves
16 oz Clam Juice
1 t Salt
1/2 t Ground Black Pepper
13 oz Clams (canned, minced)
3 T Flour
1 c Heavy Cream
0 ds Garlic Powder
1/4 c Parsley (chopped)

Instructions

1. Press the saute button of the instant pot. Add the bacon and stir and cook until crisp. Turn off instant pot and use a slotted spoon to scoop the bacon onto a paper towel lined plate. Pour all of the bacon fat into a bowl and add 1 tablespoon of the grease back into the pot.

2. Press the saute button of the instant pot. Add onion, celery, carrots, garlic, dash of salt, pepper, garlic powder and cook for 5 minutes. Make sure to scrape up the bits on the bottom. Turn instant pot off.

3. Add potatoes, thyme, bay leaves, clam juice, chicken broth, 1 teaspoon salt, and 1/2 teaspoon pepper. Drain and reserve liquid from clams; add the liquid to instant pot and set clams aside. Lock lid; close pressure-release valve. Adjust to

Clam Chowder Instant Pot

pressure-cook on high for 15 minutes.

Quick-release pressure.

4. In a small bowl, mix flour and cream until smooth and free of lumps. Set aside.

5. Select saute setting and adjust for low heat.

Stir cream mixture into soup. Cook and stir until slightly thickened, 6-8 minutes. Stir in clams and bacon; heat through. Discard bay leaves and thyme stems. Add parsley and stir, serve immediately.