

# Manhattan Clam Chowder (Crock Pot)

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Serves 8

Blue – 2

Purple – 0

Green – 4

- 4 slices center cut bacon
- 1 large onion, chopped
- 2 carrots, thinly sliced
- 3 ribs celery, sliced
- 1 Tbsp dried parsley
- 28 oz canned petite diced tomatoes
- 1/2 tsp salt
- 18-24 oz canned clams, with liquid
- 2 whole peppercorns
- 1 bay leaf
- 1 1/2 tsp dried crushed thyme
- 1 pound potatoes, peeled and cubed

1. Combine all ingredients in a slow cooker
2. Cover and cook on low 8-10 hours

