



CHOWDER WITH CRISPY CLAM STRIPS

A creamy chowder with Sea Paks own crispy clam strips

Yield: 4 Servings

INGREDIENTS

	Salt and Ground Black Pepper, to Taste
1 qt.	Half and Half
1 tsp.	Dried thyme or 2 tsp fresh thyme leaves
1/4 C	All-Purpose Flour
1 Unit	(20 ounce) package precooked diced potatoes with onions
1 Unit	SeaPak Clam Strips
4 Slice	Bacon, chopped and cooked crisp, renderings reserved



DIRECTIONS

- 1 Prepare clam strips according to package directions and keep warm.
- 2 In a large saucepan over medium heat, add the bacon renderings and precooked potatoes with onions.
- 3 Stir in the thyme and flour. Stir, cooking for 1 minute. Slowly stir in the half and half and continue to cook until chowder becomes thick.
- 4 Add salt and pepper to taste. Ladle into bowls and top with clam strips. Garnish with thyme leaves if desired. Serve hot.