

Clean Clam Chowder



Ingredients:

2 284 gram cans of clams with juice

1 lb. thick cut bacon

1 package cream cheese

1/2 cup Heavy cream

1 onion diced

3 cloves garlic minced

1 tsp dried thyme

2 bay leaves

Celery salt

Black pepper

Instructions:

Cook all of the bacon and remove, leaving grease in pan.

Add onion and garlic and cook for 5 minutes.

Add cream, cream cheese, and clams (juice and all!).

Stir until everything's blended.

Add thyme, bay leaves, and half of the bacon (chopped), and a pinch of salt.

Let simmer for 10-15 minutes. Garnish with remaining bacon and butter, and a grind of pepper.

You can add any seafood you want to this ... calamari, shrimp, octopus, etc. ... You can also add bone marrow!

You can omit the onion and garlic if you prefer.