

Bacon Dashi with Clams & Potatoes by Chef Jessica Herbert

Ingredients	Weight	Metric	Measure
MINOR'S® BACON BASE NAMSG			4 Tbsp.
Kombu, dried, 6" pieces			2 each
Water			8 cup
Potatoes, small fingerling, halved	1 lb.		
Clams, littleneck			24 each
Smoked applewood bacon, cut into lardons	1/4 lb.		
MINOR'S® CLAM BASE NAMSG (GLUTEN FREE)			1 Tbsp.
Soy sauce, light			to taste
Mirin			to taste
Scallions, thinly julienned in ½" sections			2 Tbsp.

Procedure

1.	Rinse Kombu. Place in water and simmer for 10 minutes. Add MINOR'S® BACON BASE NAMSG and simmer for another 5 minutes. Strain and hold hot for service.
2.	Add MINOR'S® CLAM BASE NAMSG (GLUTEN FREE) into the bacon dashi. Add halved fingerling potatoes and simmer for 10-15 minutes until potatoes have reached desired tenderness. When finished, use a slotted spoon to remove potatoes. Keep bacon dashi hot for service.
3.	Submerge clams in cold water to purge any grit and then scrub shells free of any debris.
4.	Heat a 10- to 12-inch cast iron skillet over medium heat for a minute or so, until very warm. Add the smoked applewood bacon and cook, stirring occasionally until it shrinks to about half its size but does not become overly crisp. Remove the bacon with a slotted spoon and drain on paper towels.
5.	Heat bacon dashi to a boil and drop clams in until they open, about 8 minutes. Remove clams and equally split them between 4 bowls. Add potatoes just to warm through. Equally add to all 4 bowls. Taste broth.
6.	Be mindful that bacon dashi is by itself relatively salty (as well as the liquid the clams added to the broth). However, to reach umami you may need to add a touch of low sodium soy sauce or some mirin for sweetness.
7.	When broth tastes correct, ladle the broth over the clams and potatoes in each individual bowl. Avoid bottom of broth, in case clams have purged any sand.
8.	Garnish with bacon lardons and scallions.