

Manhattan Clam Chowder Broth

Classic Manhattan-style clam chowder broth with *Minor's®* Clam Base.

Yield: 1 gallon + 1 quart
 Serving Size: 20 (8 oz) servings
 Prep time: 10 minutes
 Cook time: 30 minutes



Recipe Details

Ingredients	Weight/Metric		Measure
Bacon, chopped	4 oz	113 g	1 cup
Onions, diced	5 oz	140 g	2 cups
Water	128 fl oz	—	1 gal
Tomatoes, crushed, canned	2 lb	906 g	1 qt
Minor's Clam Base	3 oz	84 g	1/4 cup
Sugar	1 oz	24 g	2 Tbsp
Sriracha sauce	.5 oz	15 g	1 Tbsp
Thyme, ground	—	3 g	1 Tbsp
Pepper	—	2 g	1 tsp
Parsley, fresh, chopped	—	5 g	1 Tbsp

Preparation Steps

1. In a 2–3 gallon stockpot, brown the bacon. Add onions to sweat.
2. Add the water, tomatoes, Clam Base, sugar, Sriracha sauce, thyme and pepper. Mix well and let simmer for 15–20 minutes.
3. Season to taste and remove from heat. Add the parsley and hold on soup station.

Serving Suggestions

This broth is part of a soup station. Additional garnishes may be added to personalize the soup.

MANHATTAN CLAM CHOWDER

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ #5 can diced tomato
- € ☐ 1 oz Sugar
- € ☐ 1 tbsp Sriracha sauce
- € ☐ Thyme
- € ☐ 1 lb oyster crackers optional item

> Produce

***be sure to ask your distributor about local seasonal produce*

- € ☐ 1 lb onions
- € ☐ 2 oz parsley
- € ☐ 3 lbs local seasonal potatoes
- € ☐ 3 lbs local seasonal vegetable*
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* sweet potatoes, Yukon potatoes, celery, corn, scallions, peas, kale, onions, mushrooms, tomatoes, carrots, spinach, leeks, fennel, broccoli, green beans and pearl onions are all vegetables that work well on this station

> Protein

- ☐ 1 lb bacon
- ☐ 4 lbs cooked clams
- ☐ 4 lbs other seafood (bay scallops, salmon, tilapia, etc.) optional item
- € €

> Refrigerated

- € ☐ MINOR'S® No Added MSG Clam Base 1 tub

MANHATTAN CLAM CHOWDER

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Prepare Manhattan chowder recipe
- € ☐ Secure 1 lb oyster crackers (optional)
- € ☐ Secure 4 lbs cooked clams
- € ☐ Dice, cook until crispy, and drain fat from 3 lbs of bacon
- € ☐ Cut and poach 4 lbs seafood for soup (optional)
- € ☐ Cut for soup, blanch and shock 3 lbs local potatoes
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
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> Day of Service

- €€ ☐ Reheat broth to a minimum of 180°F

> Station Set Up

- €€ ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and garnishes cold (6)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (10)
- € ☐ Container for holding crackers (1)
- € ☐ Containers for cold holding seafood, bacon, and clams (3)