

Purple Pepper Clam Chowder



Serves 8

1T canola oil	1t thyme	8c fish stock, or clam juice
1 large yellow onion, diced	1/2T garlic, minced	1c dry sherry
1 red bell pepper, diced	1/2t oregano	3 pounds clams, chopped
1 purple bell pepper, diced	1t black pepper	salt
4 large potatoes, peeled, diced	10oz canned tomatoes, do not drain	Hot sauce
1 jalapeno pepper, seeded, finely minced	1T tomato paste	

Heat oil in heavy stock pot.

Add onion, bell peppers, potatoes and jalapeno and sauté until translucent. Add thyme, garlic, oregano and black pepper and continue to cook until seasonings become aromatic.

Add tomatoes and tomato paste and cook until liquid is reduced by one~half. Add fish stock, sherry and clams. Simmer 30 minutes. Season to taste with salt and hot sauce.

Prepare Ahead Tip

Keep, covered, in refrigerator up to 36 hours.