

Manhattan Oyster Chowder

BY [LAURIE HIGGINS](#) - SERVES 4

INGREDIENTS

2 dozen oysters,
shucked with liquor
reserved

2 slices bacon, diced

1 medium onion, diced

1 stalk celery, diced

1/2 red bell pepper,
diced

2 carrots, peeled and
sliced

2 cloves garlic, minced

1/2 cup white wine

Dash red pepper flakes

1 bay leaf

1 teaspoon fresh thyme

1 14.1 ounce can Pomi
chopped tomatoes

1 cup chicken stock

DIRECTIONS

1. In a medium sized Dutch oven, cook bacon over medium heat until fat is rendered and bacon is crisp.
2. Remove bacon from pot and reserve.
3. Add onion, celery, red bell pepper and carrots and sauté until the onion and celery are tender, about 10 minutes.
4. Add garlic and sauté until fragrant, about 1 minute.
5. Deglaze pot with white wine.
6. Add red pepper flakes, bay leaf, thyme, Pomi tomatoes, chicken stock and potatoes.
7. Serve hot, as a side dish or a main course.

NOTES