

BAY BROKERAGE PRESENTS

Profit Potential		
Food Cost	Menu Price	Profit
\$3.54	\$6.99	\$3.45

# Homemade California Clam Chowder



Item Description	Amount	Cost
Diced Pancetta	9 oz	\$0.23
Fennel Bulbs Cored and Diced	2 1/2	\$0.10
Leeks Thinly Sliced	3 each	\$0.10
Fresh Thyme	1 tbsp	\$0.07
Garlic Cloves Minced	4 each	\$0.12
Lamb Weston Yukon Gold Diced Potatoes	10 cups	\$0.20
Fish Broth or Water	5 cups	\$0.15
Sea Watch Canned Baby Clams Drained (reserve juice)	20 oz	\$2.32
Heated Milk	3 cups	\$0.20
Tabasco Sauce	To taste	\$0.05

*Heat a Dutch oven over medium heat. Add the pancetta and saute for about 8 minutes, until crisp and some of the fat has rendered. Remove with a slotted spoon and set aside. Add the fennel to the pan and sweat for about 5 minutes, stirring often without browning. Add the leeks and sweat for 5 to 8 minutes, until both vegetables are tender. Add the thyme and garlic and saute for about 1 minute, until fragrant. Add potatoes, broth and reserved clam juice into vegetables. If there's not enough liquid to cover the potatoes, add a little water. Bring to a simmer and cook uncovered, stirring occasionally, for 12 to 15 minutes, until potatoes are tender. Add clams and pancetta; simmer for 2 minutes. Stir in milk and bring to a simmer. Season with salt, pepper and Tabasco. Serves 12.*

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