



CREAMY CLAM CHOWDER

- 1 pkg (7.7 oz) **TSG Comforting Potato Leek Soup Mix**
- 5- $\frac{1}{2}$ cups water
- $\frac{1}{2}$ cup dry white wine (chardonnay or sauvignon blanc)
- 1 carrot, chopped
- 1 tsp dried thyme
- 2 cans (6.5 oz each) chopped clams, undrained
- 4 slices bacon, cooked and crumbled
- $\frac{1}{4}$ cup heavy cream or half & half

1. In a large pot, whisk together TSG Soup Mix, water and wine until blended. Add carrot and thyme. Bring to a boil. Reduce heat and simmer uncovered, stirring occasionally for 10 minutes.
2. Add clams with liquid, bacon and cream. Simmer 5-10 minutes until soup is heated through and slightly thickened.

Makes 6 servings

Main Dish