

# Fresh Clam Chowder

Yield: 6 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/manila-clams-chinese-recipe>

## Ingredients:

- 4 pounds manila clams small, raw, in the shell
- 1 pound red potatoes about 3 medium, chopped into 1/2-inch bite-size cubes
- 2 tablespoons olive oil
- 4 sprigs fresh thyme
- 1/2 pound pancetta cubed or bacon, sliced
- 1 red onion large, thinly sliced
- 1 stalk celery thinly sliced
- 3 cloves garlic minced
- 2 carrots large, peeled and thinly sliced into rounds
- 3 tablespoons chili paste to taste
- 1 1/2 cups whole milk
- 1 cup heavy cream
- ground black pepper Freshly
- Italian flat leaf parsley for garnish, optional