Emeril Lagasse Clam Chowder

Ingredients:

½ lb bacon,diced

1 cup chopped leeks

1 cup chopped yellow onion

½ cup chopped celery

1 carrot, peeled and diced

3 bay leaves

1 T. chopped fresh thyme

½ cup flour

1 lb, white potato , peeled and medium diced

4 cups clam juice

2 cups heavy cream

2 lbs. littleneck clams, shucked and chopped (I use 4- 8oz cans of clams)

2 T finely chopped parsley

Salt and pepper

In a heavy stock pot, over medium-high heat, cook the bacon until crisp, about 8 minutes.

Stir in the leeks, onion, celery, and carrots

Saute for about 2 minutes or until the vegetables start to wilt.

Season the vegetables with salt and pepper

Add bay leaves and thyme.

Stir in the flour and cook for 2 minutes

Add potatoes

Stir in the clam juice

Bring the liquid up to a boil and reduce to a simmer

Simmer the mixture until the potatoes are fork tender, about 12 minutes.

Add the heavy cream and bring up to a simmer

Add the clams and simmer for 2 minutes

Stir in the parsley

Season with slat and pepper if needed

Ladle into shallow bowls and serve.