



Total Time
55 MIN.

Serving Size
8 FL. OZ. (250 ML)

Difficulty
EASY

Yields
24

Feel the ocean breeze when sipping this warming creamy stew filled with a Campbell's® Cream of Leek and Potato Soup base along with clams, corn, lemon and thyme to round it out.

INGREDIENTS

	WEIGHT	MEASURE
Bacon, diced	1 cup	250 mL
Onion, sweet, large dice	6 cups	1 1/2 L
Celery, large dice	4 cups	1 L
Thyme, fresh, leaves	2 tbsp	30 mL
*Campbell's® Cream of Leek and Potato Soup, thawed	4 lbs (1 tub)	1 81/100 kg (1 tub)
** Clam broth or vegetable stock, prepared	4 cups	1 L
Corn kernels, frozen, thawed	3 cups	750 mL
Milk (2%)	4 cups	1 L
Shelled clams, chopped*	4 cups w/juice	1 L
Lemon juice	2 tbsp	30 mL
Pepper sauce, red, hot	1 tbsp	15 mL
Thyme, fresh, leaves	3 tbsp	45 mL
Oyster crackers, optional	1 1/2 cups	175 mL



Tip

**Other seafood may be added and/or substituted to this recipe such as: white fish, shrimp, scallops, crawfish, lobster, oysters, etc.

*Option: Substitute Campbell's® Premium Dry Creamy Potato Leek Soup #19778.



INSTRUCTIONS

1. In large pan or stock pot, cook diced bacon until crisp.
2. Remove all but 2 Tbsp (30 mL) bacon fat and heat over medium-high heat; add onion and sauté 3 minutes. Stir in celery and thyme and continue to cook 3 minutes.
3. Add Campbell's® Cream of Leek and Potato Soup and clam broth along with corn and bring to a simmer, stirring often, over a medium heat; cook, stirring occasionally, about 10 minutes.
4. Stir in milk and return to a simmer, about 5 minutes.
5. Add clams with juices along with lemon juice and pepper sauce and return to a simmer. CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds. CCP: Hold hot at 140°F (60°C) or higher for service.
6. Just before serving, stir in thyme leaves.
7. To Serve: For each serving, ladle 8 fl oz (250 mL) stew into a bowl or mug and sprinkle 1 Tbsp (15 mL) oyster crackers over top before serving, if desired.