



Total Time
55 MIN.

Serving & Size
1 CUP


Difficulty
EASY


Feel the ocean breezes when sipping this warming creamy stew filled with a Potato base along with clams, corn and lemon and thyme to round it out.

Yields
24

Nutrition Facts	
Serving Size	1 CUP
Amount Per Serving	
Calories 207	
	% Daily Value
Total Fat 7g	11%
Saturated Fat 2.3g	12%
Cholesterol 37mg	12%
Sodium 1030mg	43%
Total Carbohydrate 20.6g	7%
Dietary Fiber 2.4g	10%
Protein 14.9g	30%
Vitamin A 12%	Vitamin C 16%
Calcium 10%	Iron 10%

INGREDIENTS	WEIGHT	MEASURE
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bacon, diced	9 oz.	1 1/2 cups
Vidalia onion, diced	30 oz.	1 1/2 qt.
celery, diced	34 oz.	1 qt.
fresh thyme leaves, chopped		2 tbsp.
 Campbell's® Condensed Cream of Potato Soup , 50 oz ea	50 oz.	1 cans
clam broth		1 qt.
frozen whole kernel corn, thawed	1 lb.	3 cups
low fat (1%) milk		1 qt.
clams, shelled, chopped	2 lb.	1 qt.
lemon juice		2 tbsp.
hot pepper sauce		1 tbsp.
fresh thyme leaves, leaves		3 tbsp.
oyster crackers		1 1/2 cups

 **TIP**

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



INSTRUCTIONS

1. In large pan or stock pot, cook diced bacon until crisp.
2. Remove all but 2 Tbsp. 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 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. or higher for 15 seconds. CCP: Hold hot at 140°F or higher for service.
6. Just before serving, stir in thyme leaves.
7. **To Serve:** For each serving, ladle 1 cup/8 oz. stew into a bowl or mug and sprinkle 1 Tbsp. oyster crackers over top before serving.