

## Manhattan Clam Chowder

1 pint shucked clams or two 6-ounce cans minced clams	2 medium potatoes, peeled and chopped
3 slices bacon, cut up	½ cup finely chopped carrots
1 cup finely chopped celery	1 teaspoon salt
1 cup chopped onion	½ teaspoon dried thyme, crushed
1 16-ounce can tomatoes, cut up	1/8 teaspoon pepper

Drain clams, reserving liquid. Chop shucked clams. Add enough water to reserved liquid to measure 3 cups. In a large saucepan partially cook bacon; add celery and onion. Cook and stir till vegetables are tender. Stir in clam juice mixture, undrained tomatoes, potatoes, carrots, salt, thyme, and pepper. Cover and simmer for 30 to 35 minutes. Mash vegetables slightly to thicken. Add clams; heat through. Makes 6 to 8 servings.

## French Onion Soup

2 tablespoons butter	2 or 3 tablespoons flour
1 tablespoon cooking oil	6 cups beef bouillon
4 cups (about 1¼ pounds) thinly sliced onions	1 bay leaf
1 teaspoon salt	1 cup red or white wine
1 teaspoon sugar	Salt and pepper
	Seasoned croutons

Melt butter and oil in 3-quart saucepan. Add onions and stir to coat with butter. Cover and cook over low heat for 20 minutes until onions are tender and translucent. Uncover pan, raise heat and stir in salt and sugar. Cook 30 minutes stirring frequently until onions have turned a golden brown. Then lower heat, stir in flour, cook and stir until bubbly. Pour in 1 cup hot bouillon, blending with a wire whip. Add rest of bouillon, wine and bay leaf. Simmer slowly 30-40 minutes.

Top with Gruyere cheese.

## French Onion Soup

4 tablespoons fat	4 cups beef stock
2 tablespoons olive oil	¾ cup white wine
1 small clove garlic	4 tablespoons grated Parmesan
3 large onions, finely sliced	6-8 slices French bread cubed and spread with garlic butter and cheese
1 teaspoon flour	

Brown onions and crushed garlic in melted fat and olive oil; brown well, then remove onion. Mix flour into fat until it forms a smooth paste, add stock and wine and bring to a boil. Replace onions. Salt and pepper to taste. Fill 6 individual dishes with soup and sprinkle each with Parmesan cheese. Then add cubes of French bread. Brown in oven and serve hot.