

# *Italian Clam Chowder*

- 2 tblsp. Olive oil
- 1 lb. Hot or Sweet sausage, casing removed (or Italian seasoned ground turkey)
- 1 cup thinly sliced Onion
- 2 Garlic cloves crushed
- 1 lb. fresh Mushrooms sliced fairly thin
- 1 35-oz. can Italian Stewed Tomatoes undrained
- 1 ½ tsp. Salt
- 2 tsp. Worchester sauce
- ½ cup dry Red Wine
- 1 large can of Whole Baby Clams or fresh clams rinsed

In large pot heat oil, add sausage, breaking it up and browning, with slotted spoon remove sausage and put aside.

Add onion, garlic, and mushrooms: cook over moderate heat, stirring constantly until wilted.

Add reserved sausage, tomatoes, salt, and Worchester sauce: bring to a boil and simmer covered for about 15 minutes. (Add water if you like more broth.)

Add wine and clams: simmer covered about 10 minutes.

Makes 6 servings. When reheating, do not bring to a boil or clams will toughen up.

(from Jenny Derosa-Bergeron at Thanksgiving time 2008)