



## Welcome to Shop with the Chef Series 2008!

*Featuring Chef Michael Greer of La Bella Vita Bistro*

Chef Michael opened the doors of his cozy neighborhood café, La Bella Bistro, in July 2007. He considers himself a self-taught chef and has been cooking for the past 22 years. He specializes in Italian cooking but enjoys introducing a bit of Asian flair and creating unique sauces. He welcomes you to come enjoy fine Italian dining at La Bella Vita Bistro and has accommodations for 50+ people. For reservations, call 831.685.8111 or see their website at [www.labellavitabistro.com](http://www.labellavitabistro.com).

### BOSTON STYLE CLAM CHOWDER

*1 – 51 oz. can chopped sea clams (reserve juice)*  
*10 cups chicken stock*  
*1 large white onion diced*  
*2 medium carrots diced*  
*2 celery stocks chopped*  
*2 large potatoes*  
*2 tablespoon fresh pepper*  
*1 pinch kosher salt*  
*1 tablespoon dried thyme*  
*3 1/2 cups dry white wine*  
*4 tablespoons olive oil*  
*4 tablespoons cornstarch*  
*1 1/2 cups heavy cream*

First prepare the chicken stock in a medium saucepan. Drain the clam juice from the clams. Rinse the clams then add to the stock. Simmer while the other ingredients are being prepared.

Next heat a large saucepan with the oil. Add the carrots celery and onion. Cook until beginning to brown, approximately 8 minutes, add the wine and carefully light until it burns out. Add the potato. Let it continue cooking for 5 minutes.

Add the clams and stock to the veggies. Cover and let simmer until potatoes are cooked (approximately 30 minutes). Next, add the cream. Bring the soup to a boil. Mix water with the cornstarch until soupy. Add the cornstarch and stir until fully mixed. More starch can be added to gain desired consistency.

### NOTES:

*You can Shop with the Chef every second Saturday of each month, May through November!*

*COMING NEXT MONTH: On September 9 you'll meet Chef Tom McNary of Carried Away Foods in the Aptos Center.*