



Manhattan Clam Chowder

Another slow cooker version; this super easy one from the [Fix-It and Forget-It Cookbook](#).

1/4 pound salt pork or bacon, diced and fried
1 large onion, chopped
3 medium potatoes, cubed
2 carrots, thinly sliced
1 Tbsp. dried parsley flakes
1 28oz. can tomatoes
3 6.5 oz cans chopped clams, with liquid
1 bay leaf
1.5 tsp. dried crushed thyme
2 whole peppercorns
1/2 tsp. salt

Combine all ingredients in slow cooker. Cover and cook on low 8-10 hours.
