

PROJECT

REINVENT

INGREDIENTS

OBJECTIVE: Make a hearty chowder heartier

INVENTOR: Rick Tramonto, Executive Chef/Partner, Osteria di Tramonto, Tramonto's Steak & Seafood, RT Lounge, Tru

REINVENTION: Idaho® Potato Gnocchi with Clam Chowder

- 3 Idaho® Potatoes
- 24 Manilla Clams
- 16 oz Clam Broth
- 16 oz Heavy Cream
- ¾ C Smoked Bacon



SUMMARY

The Idaho heartland collides with the New England coast with dramatic Italian flair in this over-the-top take on an American staple soup. Potato gnocchi adds body and texture to the chowder as diners pick the clams right from their shells. You've come a long way from oyster crackers, baby. For this and other Idaho Potato reinvented recipes, visit us on the Web.

IDAHO POTATO.COM/FSPRO



Ingredients. Ideas. Invention.