

**PROJECT**

# REINVENT

**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 w/ Clam Chowder

**INGREDIENTS**

- 3 Idaho® Potatoes
- 24 Manila Clams
- 16 oz Clam Broth
- 16 oz Heavy Cream
- ¼ 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.

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Famous



Potatoes

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