



Recipe for: **Clam Chowder**

1 Stick Butter

1 cup chopped celery

1 cup chopped onion

4 slices bacon, cooked

1 quart 1/2 n 1/2

pepper to taste

4 cups Clam Juice

2 Tablespoons fish or clam base

3 cups potates, cooked & diced

1/3 cup corn starch

5 cans chopped clams

*Submitted by
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Cook potatoes covered in water in large pot, drain liquid Set aside. Saute butter, celery & onion until clear in the same pot the potatoes were cooked in. Drain juice from clams (should be 4 cups, if not add enough water to make 4 cups.) Add clam juice to the onions & celery. Add cooked potatoes, crumble cooked bacon & add to mixture. Stir in fish base. Simmer on low heat for 20 min. Mix corn starch in a small amount of the 1/2n1/2. Add to mixture and increase heat until thickened stirring constantly. Add remainder of 1/2n1/2 and clams. Add a bit of pepper to taste and serve.