

New England Clam Chowder

My mother-in-law made this soup and passed the recipe to me. I know you will love the taste and find that it is not hard to prepare.

2 dozen large chowder clams OR
3 (10 oz.) cans chopped clams

1/2 lb. bacon, diced
1 cup onion, chopped
3 cups raw potatoes, peeled and diced
1/4 tsp. white pepper
2 cups light cream
2 cups milk
2 Tb. butter
dash of paprika



Steam open chowder clams. Strain and reserve the liquid; coarsely grind or chop clams.
If canned clams are used, strain and reserve liquid.
Measure clam liquid, fresh or canned. Add water, if amount is less than 4 cups.

Fry bacon in large 5-quart Dutch oven at medium heat until golden brown.
Remove bacon and reserve. Drain off all but 1/4 cup fat from Dutch oven.

Add onions and sauté for 5 minutes.

Add potatoes, pepper, and clam liquid.
Bring to a boil and then simmer until potatoes are tender.

Add clams, cream, milk and butter.

Reheat but do not boil.

Top with crisp bacon and sprinkle with paprika.

Yield: 8 to 10 servings.

NOTE: I sometimes add one cup of diced carrots to the soup for color and taste.