Yield: Author: Unknown				
and a second second	1. 32	Actual		Notes
Ingredients	1.1.1	Weight	Measure	
Bacon – 4 slices	1.21	25 201	1	Fried and diced
Onions	1242	1-1/2 cups		Chopped
Water	1000	11000	1-1/2 cups	
Potatoes	13.0	4 cups	10 3 11/1	Peeled and cubed
Salt		1-1/2 tsp		
Butter	1.79	3 tbsp	- A. 7 - 1 - 7	A SAME AND A SAME
Black pepper to taste	1 20	A CONTRACT	the series	And the states of
Half and Half	1.2.1		3 cups	Here and the second second
Butter	CAR .	3 tbsp	STANK!	
Clams - 2 (10 oz) cans	h. S	L P. Saffille	- h. 512 3	Minced

Name: New England Clam Chowder

Preparation

Cooking Directions

- 1. Place diced bacon in large stock pot over medium-high heat. Cook until almost crisp; add onions, and cook 5 minutes. Stir in water and potatoes, and season with salt and pepper. Bring to a boil, and cook uncovered for 15 minutes, or until potatoes are fork tender.
- 2. Pour in half-and-half, and add butter. Drain clams, reserving clam liquid; stir clams and 1/2 of the clam liquid into the soup. Cook for about 5 minutes, or until heated through. Do not allow to boil.