

Name: New England Clam Chowder

Yield:	Author: Unknown		
Ingredients	Actual		Notes
	Weight	Measure	
Bacon – 4 slices			Fried and diced
Onions	1-1/2 cups		Chopped
Water		1-1/2 cups	
Potatoes	4 cups		Peeled and cubed
Salt	1-1/2 tsp		
Butter	3 tbsp		
Black pepper to taste			
Half and Half		3 cups	
Butter	3 tbsp		
Clams – 2 (10 oz) cans			Minced
Preparation			
Cooking Directions			
<ol style="list-style-type: none">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.			