

Clam Chowder

Corinne Bachle

(from my son-in-law, Chris Allen)

1 cup chopped onion
1 cup chopped celery
1 cup chopped carrots
1 C diced potatoes
3 (6.5 oz.) cans minced clams
¾ cup butter
¾ cup flour
1-½ tsp. salt
Pepper to taste
1 qt. half and half

1. Place all veggies and clam juice from minced clams in a large stock pot. Add just enough water to cover the veggies and simmer on low heat until tender.
2. In separate pan, melt butter on medium heat.
3. Blend in flour until smooth and thick. Add half and half slowly and whisk until smooth and thick.
4. Slowly pour flour mixture into veggie pot.
5. Add clams. Add salt and pepper to taste. Cook over medium heat, stirring constantly, until thickened.

Tricks for success...

- Use more carrots and potatoes than celery.
- Add half and half to pot under low heat or it will burn.