
Bobby G`s Clam Chowder

Jennifer Wertz Hendricks

Party Recipes from the Charleston Junior League - 1993

5 slices bacon
1 1/2 cups (3 medium) diced onion
1 1/2 cups diced celery
1/2 cup diced carrots
1/2 cup (one stick) butter
7 cups (twelve medium) peeled and diced potatoes
water
1 teaspoon Old Bay seasoning
1 teaspoon garlic salt
1 teaspoon freshly ground pepper
2 cans (10 ounces ea) whole clams
2 cans (12 ounces ea) evaporated milk

Place the bacon in an eight-quart pot with a heavy bottom. Cook over medium heat until just browned. Pour off the grease. Add the onions, celery, carrots and butter to the bacon. Saute' until the vegetables are tender, about 10 minutes.

Add the potatoes and water to cover (about two cups). Add the seafood seasoning, garlic salt and pepper. Bring the mixture to a boil over medium heat. Reduce to a simmer and cook, stirring occasionally, for 10 minutes. Add the cans of clams and their liquid. Simmer for an additional 10 minutes.

Remove the pot from the heat. Stir in the evaporated milk. Return to the burner and reheat over very low heat (do not boil).

Yield: 12 servings

Soups, Chili, Stew

Per Serving (excluding unknown items): 1395 Calories; 100g Fat (63.6% calories from fat); 49g Protein; 81g Carbohydrate; 10g Dietary Fiber; 299mg Cholesterol; 3742mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 5 Vegetable; 4 Non-Fat Milk; 18 1/2 Fat; 0 Other Carbohydrates.