

Brattens Clam Chowder

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*1 cup onion, chopped
1 cup celery, chopped
2 cups potatoes, chopped
2 cans (6-1/2 ounce ea)
minced clams
3/4 cup butter
3/4 cup flour
1 quart half and half
1 1/2 teaspoons salt
pepper (to taste)
1 1/2 teaspoons red wine
vinegar*

Place the onion, celery and potato in a small saucepan. Drain the juice of the clams into the saucepan over the vegetables. Add enough water to barely cover the vegetables. Bring to a simmer over medium heat.

In a large saucepan, melt the butter. Add the flour, stirring constantly. Add the half-and-half. Stir until thick and creamy.

Add the undrained vegetables, clams and vinegar. Heat through. Season with salt and pepper.

*This recipe is from Bratten's
Restaurant - Salt Lake City,
UT*

Per Serving (excluding unknown items): 3142 Calories; 251g Fat (70.6% calories from fat); 49g Protein; 186g Carbohydrate; 12g Dietary Fiber; 730mg Cholesterol; 5126mg Sodium. Exchanges: 8 1/2 Grain(Starch); 3 Vegetable; 4 Non-Fat Milk; 51 Fat; 0 Other Carbohydrates.