

# Clam Chowder II

*Nancy Ann Taylor*

*Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011*

*4 cups boiled potatoes  
1 small onion, chopped  
1 quart milk  
4 tablespoons cornstarch  
4 slices bacon, fried crisp  
1 can minced clams  
1/2 cup butter*

In a saucepan, brown the onion lightly with the bacon.

Melt the butter. Add the cornstarch. Cook until slightly thickened.

Add the potatoes, crumbled bacon and onion. Mix well.

Add the clams with juice.

Heat thoroughly.

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Per Serving (excluding unknown items): 2266 Calories; 138g Fat (54.0% calories from fat); 54g Protein; 210g Carbohydrate; 13g Dietary Fiber; 403mg Cholesterol; 1850mg Sodium. Exchanges: 10 Grain(Starch); 1 Lean Meat; 1 1/2 Vegetable; 4 Non-Fat Milk; 26 Fat.