

New England Clam Chowder II

*Diana Parton - Salt Lake City, UT
Treasure Classics - National LP Gas Association - 1985*

Yield: 2 quarts

*1 cup green pepper,
chopped
1 cup onion, chopped
2 cups raw potato, peeled
and diced
2 cans (10 ounce ea) whole
baby clams
2/3 cup butter
1 quart half-and-half
1/2 cup flour
1/2 tablespoon salt
1/2 tablespoon (and more)
pepper*

Preparation Time: 30 minutes**Cook Time: 30 minutes**

In a two-quart covered saucepan, simmer the green pepper, onion, potatoes and juice from ONE can of clams until not quite soft.

In a separate four-quart saucepan, melt the butter over medium heat and add one-half quart of the half-and-half. Stirring constantly, add flour a little at a time so that there are no lumps. Continue stirring and pour in the remaining half-and-half. Add salt and pepper.

Continue cooking for 15 to 20 minutes over medium heat until the mixture begins to thicken. DO NOT BOIL !!!!!

Combine the cooked vegetables and juice with the cream mixture. Drain the remaining unopened can of clams and add both 10 ounce cans, stirring to mix all ingredients. Heat through for 10 minutes but DO NOT BOIL.

Best when served with sourdough bread and salad.

Per Serving (excluding unknown items): 1410 Calories; 123g Fat (76.6% calories from fat); 11g Protein; 73g Carbohydrate; 8g Dietary Fiber; 328mg Cholesterol; 4444mg Sodium. Exchanges: 3 1/2 Grain(Starch); 4 Vegetable; 24 1/2 Fat.