

Clam Vichyssoise (Cold)

Nancy Murkowski - Fairbanks, AK

Treasure Classics - National LP Gas Association - 1985

Servings: 8

3 sliced leeks (white only)
1/2 cup chopped onion
1 clove garlic, minced
3 tablespoons butter
3 cups diced potatoes
3 cups chicken broth
2 cans (8 ounce ea) clams
with juice, minced
2 cups evaporated milk
1 cup water
salt
pepper
chopped parsley (for
garnish)

Preparation Time: 30 minutes

Cook Time: 25 minutes

In a saucepan, saute' the leeks, onions and garlic in butter until soft. Add the potatoes and chicken broth.

Cover and simmer until soft. Puree' the clams and juice in a blender. Add to the soup.

Add the milk, water, salt and pepper.

Chill until ready to serve. Garnish with parsley.

Per Serving (excluding unknown items): 186 Calories; 10g Fat (46.2% calories from fat); 7g Protein; 18g Carbohydrate; 1g Dietary Fiber; 30mg Cholesterol; 401mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 1 1/2 Fat.