CLAM CHOWDER

SOURCE: FAVORITE GULF COAST SEAFOOD RECIPES

INGREDIENTS:

1 pint shucked clams, chopped OR 2 cans (6.5 oz) minced clams
3 slices bacon, cooked/crumbled OR 4 oz salt pork, diced
1 C chopped celery
2 C chopped red potatoes
1 C chopped onions
1/2 C chopped green bell pepper
2 1/2 C milk
1 C light cream
3 TBS flour
1/2 tsp Worcestershire sauce
1/8 tsp thyme, crushed
Salt & black pepper to taste

DIRECTIONS:

Drain clams & reserve liquid - add enough water to liquid to measure 2 C & pour into heavy stew pot. Fry bacon or pork & set aside. Add celery, potatoes, onion & bell pepper to drippings from bacon - cover/cook 15 minutes or till potatoes are tender. Add reserved clam liquid & stir in clams, 2 C milk & cream - combine remaining milk & flour - stir into chowder. Cook/stir till thickened & bubbly. Cook 1 minute longer. Add Worcestershire sauce, thyme, salt & black pepper to taste. Sprinkle crumbled bacon or salt pork atop & serve.

Yield: 6 servings