



NEW ENGLAND CLAM CHOWDER

1 10 ounce can **Crown Prince Baby Clams**

¼ pound salt pork or bacon

2 cups water

5 medium potatoes, sliced

½ cup chopped onion

2 cups milk

1 cup light cream

1 ½ teaspoons salt

1 dash of black pepper

Butter, for garnish

Drain clams reserving liquid. In a large sauce pan, fry salt pork (or bacon) until crisp; remove. Add water, potatoes, onion, and reserved clam juice to fat in the sauce pan. Cook covered until potatoes are tender, about 10 to 15 minutes. Add milk, cream, clams and salt pork. Heat slowly just until boiling. Season to taste with salt and pepper.

Divide chowder into serving bowls; float butter on top of each serving.

Serves 12