

# Clam Chowder

As fall arrives I start thinking about all those cold weather recipes my family and friends have shared over the years and I just start a cookin'! this clam chowder recipe is from my very good friend Sharlee. She has offered several recipes of hers to us over the years for our e-newsletters. This one is one of my personal favorites. It makes up fairly quickly and lasts!



## Ingredients:



- 1-2 carrots
- 5-6 potatoes
- 1 onion
- celery
- 2 tbsp. butter or margarine
- 1 pint half and half
- 1 can cream of celery soup
- ½ lb. bacon
- 1-2 cans clams

## Instructions:

1 Clean, peel, dice and cook carrots and potatoes.



2 Saute onion and diced celery in two tablespoons of butter or margarine.

3 Drain potatoes and carrots and reserve about two potatoes worth of diced pieces in a bowl. Add onion and celery to potatoes and carrots. Add half and half and cook on low.





4 Mash the reserved two potatoes and add butter and pepper.

5 Stir mashed potato mixture into soup.



6 Add can of celery soup, clams and clam broth....

7 ...and cooked, crumbled  
bacon.



8 occasionally. If eating immediately,  
c refrigerated, soup will get very thick  
a while reheating. This makes it last  
a

S hari