

CHOWDER PATROL

BARBARA JO WHITE CHIEF INSPECTOR

ALL CLAM CHOWDER WILL BE INSPECTED BY THE CHOWDER PATROL BEFORE
IT IS ALLOWED IN THE SACRED CHOWDER POT

CHOWDER RECIPE

4-6oz CANS CLAMS (SAVE THE JUICE)

2 CUPS MILK

3 DICED POTATOES CUT IN 1/2" CUBES
COOKED

1 1/2 TBSP FLOUR

4 COOKED BACON SLICES CUT UP

SALT AND PEPPER TO TASTE

1/4 CUP CHOPPED ONION

2 TBSP VERMOUTH (ADD A LAST
MOMENT)

PREPARATION

Fry bacon, remove from pan, brown and cook onions (about 5 minutes) in bacon fat. Blend in flour. Slowly stir in the clam juice and let thicken. Add cooked potatoes, cover and simmer about 10 minutes, add clams, bacon and milk. Reheat. (Vermouth is optional)

NOTES!

Use small to medium sized canned clams, minced or chopped.

DO NOT use canned chowder (the Chowder Patrol is tough but fair and they will be rigorously inspecting)

DO NOT use clams from the beach! They are not always safe due to contamination and/or paralytic shellfish poisoning

