

Chowder Patrol

Barbara Jo White, Chowder Chief

Please note that all clam chowder will be inspected by the Chowder Patrol before it is allowed in our communal pot.

Chowder Recipe

4-6oz cans clams (save the juice)

2 cups milk

3 diced potatoes cut in ½ inch cubes
Cook

1 ½ Tbsp Flour

4 slices bacon cooked and cut up

Salt & pepper to taste

¼ cup chopped onion

2 Tbsp vermouth (added at the last moment)



Barb, Elayne, Jackie & Kathy on Duty

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 - Chowder Patrol will be inspecting!

Do not use clams from the beach! Clams from the beach are not always safe due to possible contamination and/or paralytic shellfish poisoning.