

New England Clam Chowder I

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Rated: ★★★★★

Prep Time: 15
Minutes

Ready In: 45
Minutes

Submitted By:
Debbie2

Cook Time: 30
Minutes

Servings: 8

"Potatoes, half and half, bacon, and clams. This is the New England chowder of your childhood. Easy to make, ready in less than half an hour, a great dinner standby."

INGREDIENTS:

4 slices bacon, diced	ground black pepper to taste
1 1/2 cups chopped onion	3 cups half-and-half
1 1/2 cups water	3 tablespoons butter
4 cups peeled and cubed potatoes	2 (10 ounce) cans minced clams
1 1/2 teaspoons salt	

DIRECTIONS:

1. Place diced bacon in large stock pot over medium-high heat. Cook until almost crisp; add onions, and cook 5 minutes. Stir in water and potatoes, and season with salt and pepper. Bring to a boil, and cook uncovered for 15 minutes, or until potatoes are fork tender.
2. Pour in half-and-half, and add butter. Drain clams, reserving clam liquid; stir clams and 1/2 of the clam liquid into the soup. Cook for about 5 minutes, or until heated through. Do not allow to boil.

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Printed from Allrecipes.com 4/21/2013

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Dinner**

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-- Angela Sackett*



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