

New England Clam Chowder

Submitted by Sheila Dorsey, 2nd grade Teaching Assistant

“Here's one of my family's favorite soup recipes. MSS Alum Kim Benjamin shared it with me.”



Ingredients

- 1 cup chopped onion
- 1 cup chopped celery
- 2 cups of diced potatoes
- 3 (6 ½ oz.) cans of minced clams
- ¾ cup butter
- 1 quart of half & half
- 1 tsp of salt
- ¾ cup flour

Instructions

1. Drain clams (save the juice)
2. Pour clam juice over vegetables and add enough water to cover vegetables
3. Simmer until vegetables are tender
4. Add clams
5. In a separate pan melt butter, add flour and half and half. Cook until white sauce thickens
6. Add white sauce to vegetables-clams mixture.
7. Heat through
8. Serve with oyster crackers.