

# New England Clam Chowder I



Prep  
15 m

Cook  
30 m

Ready In  
45 m

allrecipes

Lucky

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1000 El Cerrito Plz  
EL CERRITO, CA 94530

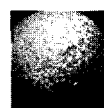
Recipe By: Debbie2

"Hot and hearty recipe that will warm you up on cold winter days."

## Ingredients

4 slices bacon, diced  
1 1/2 cups chopped onion  
1 1/2 cups water  
4 cups peeled and cubed potatoes  
1 1/2 teaspoons salt

ground black pepper to taste  
3 cups half-and-half  
3 tablespoons butter  
2 (10 ounce) cans minced clams



**Onions White**  
1 lb For \$0.89 -  
expires in 6 days

## 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.



**Potatoes Russet**  
1 pkg For \$1.99 -  
expires in 6 days

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