

New England Clam Chowder

**¼ cup diced bacon
½ cup chopped onion
2 cans clams (minced or whole your choice)
1 cup chopped potato
½ tsp salt
Dash of pepper
2 cups milk**

Start to cook bacon in a 2 quart sauce pan, add onion, cook till bacon getting crisp and onion softened and clear.

Drain canned clams into measuring cup, add water if necessary to make 1 cup.

Add (while stirring) clams, clam liquid, potato, salt and pepper to saucepan.

Heat to a boil, reduce heat, cover and simmer about 15 minutes (potato tender).

Stir in 2 cups of milk, continue to heat stirring often until hot, but not yet boiling.

Enjoy.

*** This is a re-edit of Betty Crockers Clam Chowder ***