

## **CLAM CHOWDER** (New England States)

(Source: Carolyn Chipman, Alta High School)

2 potatoes	1/2 tsp. pepper
1/2 c. margarine	1/2 onion
1/2 c. flour	4 c. milk
1 tsp. salt	1 - 6 oz. can clams

Peel, dice and boil the potatoes; set aside. Melt margarine in a fry pan and add chopped onions; saute onions over low heat until tender. Stir in and cook flour, salt and pepper until smooth and bubbly. **Gradually** stir in milk. Stir constantly and cook until mixture boils. Boil 1 minute. Drain cooked potatoes and add to milk mixture. Add clams, heat through and serve.

Servings: 5-6