



Jennifer's Clam Chowder

3 cans baby clams (approx 11oz ea.) Drained and rinsed
1 can chicken broth
1-2 carrots
1/2 small red onion
3 med. potatoes
2 Tbsp. butter
1 quart half -n- half
2 stalks celery
garlic powder, salt, pepper, parsley flakes & Tabasco sauce

In a large deep pot, slowly melt butter. Add finely chopped celery, carrots, onion and potatoes. Sauté about 20 min, stirring so they don't burn. If necessary, add a little chicken broth. Add remaining broth and rinsed & drained clams.

Cook about 10-15 minutes more.

Add half -n- half and small amount of spices.

(I usually only add a few drops of Tabasco sauce).

Cook on low heat 20-30 minutes. Add flour thickener (3 Tbsp. flour and water).

Add more spices to taste. When thickened it is ready to serve.

If you want it soupier add some milk.