



## Clam and Corn Chowder

### Ingredients:

1 oz. Butter  
2 slices Bacon, raw, 1/2" diced  
1 Cup Onions, 1/4 " diced  
1 Cup Celery, 1/4" diced  
1/2 tsp. Garlic, minced  
3 TB. Flour, A.P.  
16 oz. Clam Juice (2 bottles)  
1 tsp. Dill, fresh, chopped  
1 each Bay Leaves  
2 Cups Heavy Cream  
4 cans Clams, minced (7 oz. each approximately)  
2 Cups Potatoes, 1/4" diced  
1 Cup Corn, frozen, thawed  
1 TB. Parsley, chopped  
TT. White Pepper, ground

### Directions:

Sauté bacon until cooked, but not browned. Add onion, celery, pepper, and garlic. Sauté till tender. Stir in flour and clam base. Cook over medium heat for 5 minutes. Add herbs. Add cream and milk. Mix well. Bring to a boil. Simmer 30 minutes. Add remaining ingredients. Simmer until potatoes are tender. Remove bay leaves Stir in remaining ingredients. Let cool to room temperature. Refrigerate.