

**CLAM CHOWDER****MOM**

|                         |                             |
|-------------------------|-----------------------------|
| 1 QUART WATER           | 1/2 TEAS ROSEMARY           |
| 1/2 POUND BACON         | 1/2 TEAS OREGANO            |
| 1 MEDIUM ONION          | 1/2 TEAS MARJORAM           |
| 1 SMALL GREEN PEPPER    | 3 TEAS SALT                 |
| 4 SMALL POTATOES        | 2 CANS PIONEER MINCED CLAMS |
| 1/2 PINT WHIPPING CREAM |                             |
| 3/4 CUP MILK            |                             |

PUT WATER IN LARGE KETTLE OVER HEAT. FRY BACON UNTIL CRISP AND THEN CRUMB UP. SET ASIDE. ADD POTATOES TO WATER AND COOK UNTIL TENDER. MASH WITH POTATO MASHER UNTIL QUITE FINE. I SAUTE THE ONION IN BUTTER UNTIL TRANSPARENT THEN I HAD ALL SEASONINGS AND VEGETABLES TO THE POTATO WATER MIXTURE. ADD CREAM, MILK, CLAMS, BRING TO A BOIL. TURN HEAT VERY LOW IF HOLDING. THICKEN WITH 3 TBSP BUTTER MIXED WITH 3 TBSP FLOUR. ADD TO SOUP AND STIR UNTIL SOUP THICKENS. MAKES 12 SERVINGS