



Jennifer Lauchner's Clam Chowder

(Originally from her grandmother, Evelyn Ragusa)

Ingredients:

- 3 - 6 ½ ounce cans of minced or chopped clams
- 1 medium carrot, diced
- 1 medium celery stalk, diced
- 4 - 6 slices of bacon, cut in small strips
- 1 cup of chopped onions
- 2 cups of diced potatoes (cooked)
- ¼ teaspoon of thyme
- 1 teaspoon of salt
- ¼ teaspoon of pepper
- 2 cups of half & half
- 2 cups of milk
- 2 tablespoons of butter
- 1 tablespoon of parsley, chopped

Drain juice from clams and reserve. Cook bacon until almost crisp. Add onions and cook till bacon is crisp and onions are tender. Drain all but one tablespoon of fat from the pan and add the reserved clam juice, potatoes, parsley, carrots, celery, thyme, salt and pepper.

Simmer until tender. Add clams, half & half, milk and butter.

Note: If you prefer a thicker chowder, add a can of cream of potato soup.