

Recipe – Corn & Potato Clam Chowder

Ingredients:

- 8 small potatoes, chopped into bite size pieces
- 6 stalks of celery, diced
- 2 carrots, diced
- 1 cup of corn
- 1 onion, chopped fine
- 3 C clam broth or chicken broth
- 2 cans of clams
- 2 strips of organic bacon
- 2-3 T heavy cream

Directions:

Chop bacon and brown in the bottom of a soup pan

Sauté all of the vegetables except the corn

Add broth and simmer 10 minutes

Add corn and clams and a few tablespoons of heavy cream

If there are vegetarians in the group, you can leave out the bacon and clams and use mushroom broth