

Tina's New England Clam Chowder

Ingredients

2 slices bacon

1 med. Onion

2 med. Potatoes

2 stalks celery

Dash tabasco sauce

Dash Worchester sauce

1 pint clams

1 c. milk

1 c. cream

2 tbsp. butter or margarine

Directions

Chop bacon, cook. Toss into chopped onion. Cook 5 minutes. Pare and chop potatoes into cubes, add to onion mixtures along with salt and pepper, celery, Worcestershire sauce and ½ cup of water (and butter). Cook 10 minutes. In the meantime, drain clams, save clam liquid and chop clams coarsely. Add milk and cream, clams, clam liquid, and butter/margarine to chowder and cook 3 minutes. Don't boil.