



New England Clam Chowder



- 4 - 6.5 oz cans **Cape May Chopped Sea Clams**, drained
- 6 Cups **Cape May Sea Clam Juice**
- 1 Teaspoon Butter
- 4 Strips Bacon
- 2 Cups Potatoes, Boiled, Peeled and Diced
- 1 ½ Cups Diced Onion
- 1 Cup Heavy Cream
- 1 ½ Cups Diced Celery
- 4 Teaspoons Corn Starch
- 4 Teaspoons Cold Water
- 4 Sprigs Fresh Thyme
- Salt & Pepper to Taste

Sauté onion, celery & bacon in butter. Add Clams, Clam Juice, potatoes, cream, salt & pepper. Simmer for 10 minutes. Add Thyme and corn starch (mix with water). Bring to a boil. Remove from heat and serve.

Preparation time: 30 minutes Serves: 8-10