

Clam Chowder

4 (6½ oz.) cans minced clams	¾ c. flour
1 c. finely chopped onions	1 qt. half & half
1 c. finely diced celery	1½ tsp. salt
2 c. diced potatoes	½ tsp. sugar
¾ c. butter	Pepper to taste

Put all diced vegetables in a pan. Drain liquid from the clams onto the vegetables. Add water to barely cover and cook vegetables until just barely tender. Don't overcook! Melt butter in separate pan; add flour and blend well. Stir in half & half. Cook, stirring until smooth and thickened. Add to vegetables; stir in clams and heat through. Season with salt, sugar, and pepper.

This chowder will taste better if made a few hours or a day in advance because the clam taste will be more pronounced.