

New England Clam Chowder

2 slices bacon, diced	2 cans (7½ ounces each) minced clams drained; reserve liquid
1 medium onion, chopped	3 cups milk
2 medium potatoes, peeled	½ teaspoon salt
¼ cup butter	1/8 teaspoon white pepper
¼ cup all-purpose flour	

In 3-quart microproof casserole, cook bacon on HI (maximum power) for 3 minutes. Stir in onion and potatoes. Cover and cook on 90 (sauté) for 8 to 10 minutes, or until potatoes are tender. Melt butter, stir in flour and add to potato mixture; mix well. Add enough water to reserved clam juice to make 2 cups liquid. Stir this liquid, clams, and remaining ingredients into casserole. Cover and cook on HI for 4 to 5 minutes, or until hot.

New England Clam Chowder

1 to 1½ dozen clams, shucked	2 cups milk
4 ounces minced salt pork	1 cup light cream
4 cups diced raw potatoes	3 tablespoons flour
1½ cups water	1½ teaspoons salt
½ cup chopped onion	Dash pepper

Dice clams and set aside. Strain clam liquid; reserve. In large saucepan, fry salt pork until crisp. Remove bits of pork. Set aside. To drippings, add reserved clam liquid, potatoes, water and onion. Cook, covered, until potatoes are tender, 15 to 20 minutes. Stir in clams, 1¾ cups of the milk and cream. Cook and stir until boiling. Add the salt and pepper. Sprinkle reserved salt pork bits on top. Makes 6 servings.

New England Clam Chowder

1 quart clams (or 2 cups canned clams, rinsed well)	1 cup carrots, diced
1 onion, quartered	1 cup celery, diced
2 celery stalks, coarsely chopped	½ teaspoon thyme
2 carrots, thickly sliced	¼ teaspoon oregano
½ cup parsley, coarsely chopped	1 teaspoon salt
¼ pound salt pork, diced	¼ teaspoon pepper
1 medium onion, finely chopped	1 cup heavy cream
2 cups raw potato, cubed	3 cups milk

Wash clams well. Place in large pot with tight-fitting lid, along with quartered onion, chopped celery stalks, sliced carrots and chopped parsley. Cover with 1 quart water, place lid on top and cook until clams pop open. Strain and reserve cooking liquid. Remove clams from shells, chop coarsely, and set aside.

Sauté the salt pork over very low heat until fat is sweated out; remove meat and add onions to the pan; cook lightly. Add the reserved clam broth, remaining vegetables and seasonings. Cover and simmer until vegetables are cooked but not mushy. Add the drained salt pork, reserved clams, the cream and the milk. Heat slowly. Adjust seasonings and serve hot. Makes about eight servings.