
Boston Clam Chowder II

Home Cookin - Junior League of Wichita Falls, TX - 1976

1 large onion, diced
1 cup celery, diced
1/2 cup green pepper, diced
3 cups milk
3 cans (8 ounce ea) minced clams
2 cans (10-1/2 ounce ea) mushroom soup
4 medium potatoes, diced
1 tablespoon salt
1/4 teaspoon marjoram
pepper
4 slices bacon (optional), cooked and crumbled

In a skillet, saute' the onion, celery and pepper. Place into a large soup pot.

Add the milk, clams and clam juice, soup, potatoes, salt, marjoram and pepper. Simmer until the potatoes are soft.

Just before serving, add crumbled bacon if desired.

Yield: 16 cups

Soups, Chili, Stew

Per Serving (excluding unknown items): 1175 Calories; 43g Fat (32.7% calories from fat); 42g Protein; 159g Carbohydrate; 14g Dietary Fiber; 104mg Cholesterol; 8654mg Sodium. Exchanges: 7 Grain(Starch); 3 Vegetable; 3 Non-Fat Milk; 8 Fat.