

Razor Clam Chowder

Roy McCorkle

Silverdale Chamber Of Commerce Favorite Recipes - 1991

Servings: 6

4 slices lean bacon, finely chopped

1 pint minced clams, undrained

1 onion, finely chopped

4 medium potatoes, diced

1 quart milk

salt (to taste)

pepper (to taste)

In a saucepan, place the clams.

In a skillet, fry the bacon until golden brown. Remove from the drippings. Add the bacon to the clams.

Place the onions in the skillet. Saute' until slightly browned. Add to the clam mixture.

Add the potatoes to the clams.

Cover the clams mixture with water. Simmer until the vegetables are tender. Add the milk, salt and pepper. Heat well.

Serve.

(For a variation, try adding one can of Manhattan clam chowder and one can cream corn.)

Per Serving (excluding unknown items): 171 Calories; 6g Fat (28.6% calories from fat); 7g Protein; 24g Carbohydrate; 2g Dietary Fiber; 22mg Cholesterol; 85mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Vegetable; 1/2 Non-Fat Milk; 1 Fat.