

# C's Boston Clam Chowder

-the white one :-)

Yields: About six 1 1/2 cup servings

## Ingredients:

2 cans Chopped Clams (near the tuna cans), reserve the liquid

6 slices Turkey Bacon, diced

1 large or two small Yellow Onion, diced

2 1/2 cups raw Russet potatoes, diced (2 medium size)

1/2 cup Celery, diced

1/2 tsp. Salt

1/4 tsp. White Pepper

2 cups Boiling Water

1 quart 2 % Milk (4 cups)

2 Tbsp. Smart Balance Butter

Cornstarch

## Directions:

**Step 1:** Dice up the onion, potato and celery; set aside. Open the cans of clams; set aside.

Start boiling the 2 cups of water (boil about 1/4 cup more for vaporization). Measure out the milk and butter; set aside.

**Step 2:** Heat a deep heavy gauge pot on High. When the pot is hot, Use your kitchen sizzors to dice t he bacon directly into the hot pot. Cook until the bacon is crisp. Add the onions and sauté about 5 minutes; or until the onions are tender. Add the diced potatoes, celery and seasonings; add the boiling water. Reduce the heat to Medium. Cover the pot and simmer about 10 minutes.

**Step 3:** Add the cans of chopped clams along with the liquid, then the milk and butter. Heat and thicken with \*cornstarch if desired. Stir constantly until creamy.

**COOKS HINT:** \*Add no more than 1 Tbsp. at a time of the cornstarch. You can add as much as you want to achieve your desired consistency.