



## *Clam Chowder*

2 cups russet potatoes (peeled and cubed into 1/2" x 1/2" pieces)	1/4 cup flour
1/2 cup butter	1 tsp. salt (or to taste)
2 Tbsp. green onion, diced (bulb only)	16 oz. half and half
2 cans (6.5 oz.) minced clams (reserve juice)	1/2 cup whole milk
	1/3 cup bottled clam juice
	fresh parsley, minced (garnish)

Place potatoes in saucepan and cover with water; cook on medium heat until tender. Remove potatoes from heat, drain and set aside.

In 2 quart saucepan on medium-low heat, melt butter. Add diced onions; cook until onions are slightly clear in color. Add flour and stir briskly. Mixture will start to thicken.

Add half and half a little at a time, stirring briskly. Mixture will be creamy and will look like thick cream.

Add salt, clams and juice from cans, potatoes, bottled clam juice and milk with mixture.

On medium-low, bring chowder to a slow boil. Turn down to low; let chowder simmer gently for 15 minutes, stirring frequently.