

Leah's New England Clam Chowder

1 stick of butter
4 Tbps of flour
4 6 ¼ oz cans of chopped clams
4 medium potatoes peeled and cut into small cubes
1 ½ stalks of celery cut into small pieces
2 bottles of clam juice
black pepper
garlic powder
1 ½ quarts of heavy cream

In a skillet melt butter and add flour mix until smooth and take off stove. Set aside.

In a large soup add heavy cream, celery, clams with liquid from can, clam juice, and potatoes. Add pepper and garlic to taste. Cook until the potatoes are done , about 35 minutes. Add the butter and flour mixture to the soup pot, but very slowly because as it heats up it thickens.

This is a favorite recipe that you may have enjoyed at Seafood Night. Now you can make every night a delicious as Ski Club.