

# Clam Chowder

## Ingredients

- 4 strips finely cut bacon
- ¼ cup finely chopped onion
- 2 cans (7 oz each) minced clams
- 2 cups finely diced raw potatoes
- 1 cup water
- 1/3 cup diced celery
- 1 tsp salt
- 1/8 tsp pepper
- 1 can evaporated milk

## Instructions

- Saute bacon and onion
- Drain clams into pan with cooked bacon and onion
- Add potatoes, water and celery to pan
- Cook until potatoes are tender, about 10 minutes
- Just before serving, add clams, evaporated milk and seasonings
- Heat and serve