



Amanda's
Atomic
Home

Bringing the food,
fashion,
and
decor of the
Mid-Century
to today
through a
delightful blog.

www.amandasatomic.com



NEW ENGLAND CLAM CHOWDER

- 1/4 Pound Salt Pork, Cubed
- 2 Onions, Minced
- 1 Quart Shucked Clams
- 8 Medium Potatoes, Diced
- 5 Cups Water
- Salt and Pepper
- 3 Cups Milk
- 8 Common Crackers, Split
- Cold Milk

DIRECTIONS

1. Brown salt pork in deep kettle.
2. Add onions and cook together for 2 to 3 minutes.
3. Remove stomach from clams, chop hard parts and leave soft parts whole.
4. Combine potatoes and hard parts of clams.
5. Add to onions, cover with cold water and heat to boiling.
6. Lower heat and simmer until potatoes are tender.
7. Add soft parts of clams, adjust seasonings.
8. Add milk.
9. Heat to boiling.
10. Soften crackers in cold milk and add to boiling soup.
11. Heat through.