



VEGETABLE CHOWDER

- 3 Cups Diced Potatoes
- 2 Cups Diced Carrots
- 1/4 Pound Salt Pork, Diced
- 1/2 Cup Diced Onion
- 1 Green Pepper, Diced
- 2 Tablespoons Flour
- 2 Cups Milk
- 2 Cups Canned Tomatoes, Hot
- 1 Teaspoon Salt
- 1/8 Teaspoon Pepper

DIRECTIONS

1. Cover potatoes and carrots with water or stock and cook until tender.
2. Sauté pork, onion, and green pepper about 5 minutes but do not brown.
3. Add flour and blend.
4. Add milk and cook 5 minutes, stirring constantly until smooth.
5. Add remaining ingredients.